

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chile-Peanut Sauce

Similar to recipe found in "The Whole Chile Pepper Book" by DeWitt and Gerlach

I've found sauces like this in Indonesia, Malaysia and Singapore. Research says it's originally Indonesian; my tongue says it's good and hot...

4 scallions, whites only, minced
1 Tbsp minced garlic
1 tsp minced fresh ginger
1 Tbsp peanut oil
3 Tbsp dried red peppers, crushed (or red pepper flakes)
1 cup low-sodium chicken broth
1 Tbsp light soy sauce
2 tsp palm or dark brown sugar
¼ tsp ground cumin
1 Tbsp lime juice
½ cup crunchy (or smooth) peanut butter
2 Tbsp crushed peanuts, garnish
several cilantro leaves, garnish

In a medium saucepan over medium-high heat, sauté the onion, garlic and ginger in oil for a few minutes. Add chicken broth and bring to a boil. Reduce heat and stir in remaining ingredients (except garnishes). Simmer, uncovered, for 10-15 minutes or until thickened. Garnish and serve.

Talk about a great dipping sauce! And it works as a marinade or satay sauce as well. Take small cubes of chicken, pork, beef or lamb and toss in this sauce; then thread onto bamboo skewers and grill. Serve with more dipping sauce. Your diners won't want to move past the appetizer!

Yield: About 1.5 cups
Preparation time: 10 minutes
Cooking time: 20 minutes

