

## Easy Peanut Sauce

*Serving suggestions: Ladle a generous amount of peanut sauce over steamed vegetables such as broccoli, red peppers, carrots and mushrooms that are nestled on a bed of steamed brown rice or cooked pasta. Use the sauce as a dip for raw veggies or crackers. Combine sauce with browned cubes of tofu and serve with brown rice. Makes about two cups of sauce.*

- 2 cloves garlic, pressed**
  - 1 Tbsp. brown sugar**
  - 1/3 cup peanut butter, smooth or chunky**
  - 1 Tbsp. tahini (sesame seed butter)**
  - 1 Tbsp. corn starch**
  - 1 cup water or vegetable broth**
  - 2 green onions including the green tops, washed and cut in 1/2" pieces**
  - 1+ Tbsp. soy sauce**
  - pinch of cayenne pepper or more, to taste**
- 1/4 cup lime (or lemon) juice**

**Salt to taste**

Place all ingredients in a blender and blend until the mixture is smooth. Pour blended mixture into a small saucepan and heat over medium heat, stirring often, until the sauce has thickened. Then stir in the lime or lemon juice. Add salt or more soy sauce to taste. The sauce will be the dominant flavor in your dish of mild-flavored vegetables and rice or pasta so season the it generously. It will keep up to a week in a tight container in the refrigerator.

Sprinkle chopped roasted peanuts and thinly sliced green onions over each individual serving or over a large platter of steamed vegetables with rice or pasta.

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