

(quick and dirty) satay sauce



ingredients:

½ cup crunchy peanut butter

½ cup sweet chilli sauce

½ cup water

1 tsp curry powder

extra water if needed

extra curry powder if desired

step one: Place the peanut paste, chilli sauce and water into a bowl and mix to combine.

step two: Add the extra water if needed - you can add more or less water depending upon the consistency you desire.

step three: Add ½ the curry powder and mix to combine. Test to ensure flavour is acceptable.

step four: If desired, add the remaining curry powder and combine completely.

helpful hints:

- Add additional curry powder for an extra strong punch if desired.
- This is a no cook recipe and a very quick way to create a nice satay sauce.
- When cooking, extra water may be needed to create a runny consistency.
- Unused sauce will keep in the fridge for quite some time in an airtight container.
- I use this sauce for (stir-fried) satay chicken and rice.

Enjoy!