



Thai Curry Peanut Sauce

Made with:

- Castillo de Pinar Organic Extra Virgin Olive Oil
- Castillo de Pinar Ginger
- Balsamic Reduction Vinegar
- Castillo de Pinar Tomato Basil Spicy Peri-Peri Finishing Dressing

Serves 4 - 6

Sauce Ingredients:

- 2 TBS Peanut Butter
- 1/4 cup Tamari or Soy Sauce
- 1/4 cup Castillo de Pinar Ginger
- Balsamic Reduction Vinegar
- 1/3 cup Castillo de Pinar Organic Extra Virgin Olive Oil
- 4 cloves crushed Garlic
- 1 TBS fresh Minced Ginger
- 1 TBS Curry Powder (not paste)
- 1 TBS Castillo de Pinar Tomato Basil Peri-Peri Finishing Dressing
- 1 TBS Rice Vinegar
- 1 TBS Saki (rice wine)

Garnish:

- 2 chopped scallions (green onions)
- 1/4 cup loosely chopped Cilantro
- 2 Lime wedges
- Shaved fresh ginger for garnish

Directions:

In a large mixing bowl combine all of the sauce ingredients and whisk until smooth.

Transfer the ingredients to a non-stick sauce pan or double-boiler **COVER** and bring the sauce to a simmer for 3 to 5 min.

Remove from Heat, and let the sauce cool, **COVERED** for 10 min.

Add the chopped scallions, chopped cilantro, squeeze the juice of the lime wedges, and stir.

Top it all off with some freshly shaved ginger slices and serve as a dipping sauce for Spring Rolls, Chicken Satay, Dumplings, or as a dressing for Pad Thai and stir fry.

Tip: add 1/2 cup of Coconut milk to make this a Coconut Curry Sauce.