

Ginger Peanut Dipping Sauce

From the kitchen of: Jesse Haas



This sauce is not only delicious on spring rolls, but a great sauce for stir-fry or peanut noodles.

Ingredients:

- 1/2 cup natural peanut butter*
- 1 1/2 Tbsp tamari**
- juice of 1 lime
- 1 tsp chili garlic sauce or 1/4 tsp (or more!) crushed red pepper flakes
- 1 tsp fresh grated ginger (or more!)
- hot water to thin

Directions:

1. Mix first 5 ingredients together.
2. Add hot water, a little at a time to thin. You want the sauce to be thin enough to dunk your spring roll in, but not too thin that it just drips right off. Err on the side of "too thick."

* Substitute almond or cashew butter if you do not tolerate peanuts.

** Coconut aminos is a great soy-free option.