

Thai Peanut Sauce

Ingredients

2 tablespoons finely chopped onions
3/4 cup shelled roasted Virginia peanuts
1/4 cup shredded coconut
3/4 cup water
1/2 teaspoon garlic powder
2 teaspoons vegan brown sugar
1/4 teaspoon cayenne
2 tablespoons soy sauce
2 tablespoons lemon juice

Method

Place onions, peanuts, coconut, water, garlic powder, sugar and cayenne in a blender container and blend until almost smooth. Pour into a small sauce pan. Cook and stir until mixture boils and thickens. Remove from heat and add soy sauce and lemon juice. May be served warm or cold. Yields 1 cup.