



Vietnamese Peanut Sauce

Ingredients

- 1/2 cup fresh ground Natural Peanut Butter
- 1 tablespoon granulated Sugar
- 4 tablespoons homemade **Hoisin Sauce**
- 1 tablespoon homemade **Sweet Soy Sauce**
- 1 small Garlic clove, mashed to a paste
- 2 teaspoons homemade **Chili-Garlic paste**
- 1 tablespoon dark Sesame Oil
- 2 small Limes, juice
- Water (thin to desired texture)



Add fresh ground peanut butter, chili garlic paste, clove paste, sugar, hoisin sauce, soy sauce, sesame seed oil and some fresh squeezed lime juice to a bowl. Stir the mixture well.

Add water to thin. Texture is to your preference.



The Vietnamese Peanut Sauce is ready now!