

Peanut Sauce Recipe

(*Nam Jim*)

THAIfood

www.thai-food-online.co.uk

Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

Ingredients:

2 cloves of garlic

½ small onion

2 tablespoons fresh lime juice

1 tablespoon brown sugar

2 tablespoons crushed salted peanuts

140 g crunchy peanut butter

½ tablespoon curry powder

½ tablespoon crushed hot red chilli pepper flakes

180 ml canned coconut milk

Some fresh Thai coriander



Preparing Time: 10 to 15 minutes.

Method:

1. Peel and dice half a small onion. Peel two cloves of garlic, and crush using either a large knife or a garlic press. Add the garlic and onion to the blender.
2. Add 2 tablespoons of freshly squeezed lime juice, 1 tablespoon of brown sugar, half a teaspoon of curry powder, half a teaspoon of red chilli flakes and a few sprigs of coriander to the blender.
3. Blend for about 30 seconds, or until the mixture is of an even consistency.
4. Add 140g of peanut butter and 180 millilitres of coconut milk.
5. Put the lid on firmly, and blend until smooth. Transfer the blended mixture into a small serving bowl.
6. To garnish, crush 2 tablespoons of peanuts using a pestle and mortar and sprinkle over the sauce.
7. Peanut dipping sauce should be served at room temperature.