

Malaysian Peanut Sauce



Ingredients:

250 gms salted peanuts
1 stalk of lemon grass
sugar to taste
1-2 tbsp of tamarind paste
3 red onions medium
4-5 tbsp of chilli paste

1 bulb of garlic
1 tsp of coriander powder
1 tsp tumeric powder
4 - 5 tbsp oil for frying
1 1/2 cups of water

Method:

1. Grind the peanuts to medium fine.
2. Blend the onions and garlic to make a fine paste..
3. Warm oil in a pan over a low heat and add the onion garlic mixture and chilli paste.
4. Cut the lemon grass into 2-3 pieces and add to the pan
5. Stir over a low heat for approximately 15 minutes and then add in all the spices.
6. Continue stirring over a low heat for another 30 minutes adding extra oil if needed.
7. Add the water, increase heat to medium and continue stirring.
8. Add the tamarind paste and stir well.
9. Gently stir in the peanuts. If the paste is too thick for your liking, dilute with water, but note that this should be a thick sauce to easily coat food when dipped.
10. Add a little sugar to taste, but not too much as the sauce should not be too sweet.
11. Simmer and stir gently over low heat for 15 minutes.
12. Serve with fresh fruits, vegetables or any BBQ meat.

© Elaine Dickinson, 2018

Permission to use and distribute in fellowship groups is given providing no charges are made.

Email applications to republish should be sent to admin@thelittlechurchworld.org

For more recipes visit Wai's Kitchen, TLC World at <https://tlcwhk.com/>