

Peanut Sauce, Authentic Balinese

Gary R. Hughes, Dec '99

Servings: 4

Start to Finish Time: 45 minutes

Cuisine: Indonesian

Authentic Balinese Satay dipping sauce

Toast the peanuts in the oven. As soon as they START turning dark, take them out. They will continue to darken out of the oven

2 Cloves Garlic, coarsely chopped

1 1/4 cups peanuts-unsalted, toasted

Or

1 cup peanut butter

1 Chilies-to Taste (1 to 2) chopped

Or

1 tsp dried hot pepper

2 tbl. Ginger, chopped, peeled

3 tsp brown sugar

3/4 cup coconut milk

3 tsp soy sauce

1/2 Teaspoon Sesame Oil

1 tbl. Lime Juice, freshly squeezed

1 tbl. Shallots, chopped

Combine peanuts, garlic, chilies (or dried red pepper), ginger and sugar in a food processor and puree, or grind almost smooth in a stone mortar.

Put in heavy pan with coconut milk, sesame oil and soy sauce. Bring to a boil, reduce heat and simmer, uncovered, stirring frequently to prevent the sauce from sticking, for 1/2 hour. Add some water if necessary.

Add lime juice and sprinkle with shallots just before serving.

Per Serving (excluding unknown items): 532 Calories; 44g Fat (69.4% calories from fat); 18g Protein; 26g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 568mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 7 1/2 Fat; 0 Other Carbohydrates.