

# Raw Asian Sunflower “Peanut” Sauce

James Sant

Yield: 1 ½ cups (4-6 servings)

1 cup organic raw peanut butter (or sunflower butter)  
4 to 6 tablespoons lemon juice (or to taste)  
4 tablespoons coconut sugar or paste  
4 tablespoons tamari or Coconut Aminos  
1 teaspoon microplaned garlic  
4 tablespoons grated ginger, peeled and microplaned  
Thai Kitchen Brand Red Curry Paste (optional), to taste.

Water, (only if needed to thin)

1. Combine all the ingredients in a bowl and whisk until smooth. Add only as much water as needed to form a thick sauce. You can opt for a small blender as well, but a whisk usually works fine for this.
2. Taste test and adjust flavors, as needed.

## Storage Suggestion:

Stored in a sealed glass jar, Peanut Sauce will keep for 1 week.

## Note:

Peanut butter can be made from scratch if desired.

## Variations:

- Substitute any raw nut butter for peanut butter.
- To use Asian Peanut Sauce as a dressing, increase the amount of lemon juice and water to achieve the desired flavor and consistency.

## Tips:

- Stir the organic, raw peanut butter well to incorporate the oil (which usually rises to the top in the jar).