

CHILLI PEANUT SAUCE

- 1 brown onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 tsp finely chopped ginger
- 2 small red chillies, finely chopped
- 1 tbsp vegetable oil
- 125 g crunchy peanut butter
- 2 tbsp **CHILLI JAM**
- 200 ml coconut milk
- 65 ml soy sauce
- 75 g brown sugar
- 2 tbsp strained lime juice
- 3 tbsp rice vinegar
- 2 tbsp fish sauce

Sweat onion, garlic, ginger and chilli in oil over moderate heat until softened.

Add peanut butter, CHILLI JAM and coconut milk and bring to the boil, stirring frequently to prevent sticking. Cook, uncovered, over gentle heat for 15 minutes, or until thickened.

Add remaining ingredients, bring back to the boil and cook for 5 minutes.

Taste and, if necessary, adjust seasoning. Serve with satay prawns or chicken, grilled meats or gado-gado (vegetable) salad. Will keep, refrigerated in a sealed container, for up to 2 weeks. Reheat gently to serve. Makes 500ml

