



Spicy Peanut Sauce

All we can say is this is addictive! Inspired by Thai cooks, this is dip dynamite. We've set the spice-meter at smolder; stoke it with more curry and cayenne pepper if you really like fire. Enjoy the sauce, too, as a savory hors d'oeuvre on crackers topped with chutney.

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- 1 cup peanut butter
- 2 tablespoons soy sauce
- 2 garlic cloves, finely minced and mashed
- 1 teaspoon fresh lemon juice
- ½ teaspoon curry powder
- ¼ teaspoon cayenne pepper

► In a blender, combine the peanut butter, soy sauce, garlic, lemon juice, curry powder and cayenne pepper with ½ cup hot water. Blend until the mixture becomes a smooth paste. Cover the sauce and refrigerate several hours.

Let the sauce sit at room temperature 20 minutes before serving. Serves 8.