

Peanut Dipping Sauce

Makes: approx. 250ml

From the garden: garlic, chillies, lemon or lime

Ingredients:

2 tbsp olive oil
2 garlic cloves
1/2 tsp chilli powder or 1 large fresh chilli
1 tsp ground cumin
1 tsp ground coriander
2cm piece of ginger
3/4 cup of unsalted roasted peanuts
300ml coconut milk
2 tbsp brown sugar
1 tbsp lemon/lime juice
sea salt

Equipment:

basic toolbox, chopping board, metal bowls, large knife, small saucepan, garlic crusher, ginger grater

Method:

1. Toast/roast peanuts if necessary and then chop finely or process in food processor.
2. Grate ginger using ginger grater and place in small bowl. Using a garlic crusher, crush garlic into same bowl.
2. Measure oil into frying pan. Place on stove burner and place on medium heat. Put in garlic and ginger and spices and cook for approx 2 minutes, stirring constantly.
3. Then add the coconut milk, brown sugar and crushed peanuts. Then turn down stove burner to low heat. Cook sauce for approx 5 minutes or until slightly thickened. Add the lemon/lime juice and taste for seasoning. You may like to add a little sea salt. (If the sauce gets too thick add a little more coconut milk.) Allow to cool to room temperature before serving
4. Serve dipping sauce in small bowls, garnish with a sprig of coriander or some slices of fresh chilli.

Enjoy!

Tasks within two * __* means please get an adult to help.

Recipe reference: created by Jacky Cronin, Wodonga West Primary School