



Peanut Sauce (Noodle Nirvana)

Servings: 5

1 tbs cup garlic, minced
1 tbs ginger, minced
7/8 cup peanut butter
1/4 cup tamari
1/4 cup rice vinegar
1 tbs hot sauce
1/4 cup brown sugar
1 tbs toasted sesame oil
1/2 cup water, hot

Mince the garlic and ginger.

Place minced garlic, ginger, and the remaining ingredients in a blender until smooth.

Continue to blend while adding hot water (see amount above) until it has the consistency of heavy cream.

Simmer, being careful not to scorch.

Serve with your favorite noodles and vegetables, which might include the following:

- Rice Noodles
- Tofu
- Mushrooms
- Red Peppers
- Carrots
- Broccoli
- Napa Cabbage
- Scallions
- Cilantro
- Peanuts (toasted)

The noodles and vegetables are typically served at room temperature. The peanut sauce is usually served hot in the winter and room temperature during the summer.