

Peanut Sauce

Ingredients:

1 ½ cups raw peanuts- roasted

2 cloves garlic- minced

1 onion- diced

Salt to taste

¼ tsp chilli powder (optional)

½ tsp Belachan (shrimp paste)

1 Tbs Palm sugar (Gula Melaka) Grate this using grater.

½ Tbs soya sauce

2 cups water

1 tsp tamarind paste

Method:

1. In pot stir fry peanuts in ½ Tbs of oil until crisp. Put peanuts in mortar and pestle bowl and let cool.

2. In same pot fry garlic and onion in 1 Tbs oil for 1 minute. Then add sugar, soya sauce and water and bring to boil.

3. Add shrimp paste to peanuts and pound in mortar and pestle until fine or blend in food processor. Then add to pot

Simmer about 8-10 minutes until sauce thickens.