

## Satay Sauce

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Nasi Goreng featured quite heavily as a reliable staple during our trip to Sri Lanka, where it was usually served along with a Chicken Satay skewer. Once back at home, luckily before the distressing bombings of Easter 2019, I found this Satay Sauce recipe which happily uses peanuts as opposed to commercial peanut butter. I've converted from those dreaded American cup measures of the original. Unusually for an American recipe, this feels reasonably authentic.

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### Planning

serves:	4
prep time:	5 mins
cooking time:	n/a

### Ingredients

125g roasted peanuts,  
salted or unsalted  
3 fl oz water  
2 cloves garlic, peeled  
½ tsp dark soy sauce  
2 tsp toasted sesame oil  
2 tbs soft brown sugar  
1 tbs Thai fish sauce  
½ tsp cayenne (or to taste)  
5 fl oz coconut milk

### Method

The original specified unsalted peanuts but, please, you're adding Thai fish sauce anyway so what does it matter?

Put all the ingredients into the container of an electric blender/blitzer/liquidizer and whizz to a smooth sauce. [I'm not a big fan of "texture" in food but if you want peanut lumps, you could smash some separately and then mix them in to the smooth stuff.]

If it's a bit thick for your liking you can slacken it with a little more coconut milk or water.