



Creamy Homemade Peanut Sauce Recipe

Introduction

If you're looking for a delicious and versatile sauce to elevate your meals, this peanut sauce recipe from Love and Lemons is a must-try. Creamy, tangy, and a bit spicy, it's perfect for drizzling over noodles, using as a dip for spring rolls, or even as a dressing for salads. With just a few simple ingredients, you can whip up this flavorful sauce in no time.

Detailed Ingredients with measures

½ cup creamy natural peanut butter
2 tablespoons fresh lime juice
2 tablespoons rice vinegar
1 tablespoon sriracha
1 tablespoon tamari (or soy sauce)
1 tablespoon toasted sesame oil
2 teaspoons maple syrup
1 teaspoon grated fresh ginger
4 to 6 tablespoons water, as needed

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 10 minutes

Yield: Approximately 1 cup of peanut sauce

This quick and easy peanut sauce is sure to become a staple in your kitchen. Enjoy experimenting with it in different dishes!

Detailed Directions and Instructions

Step 1: Combine Ingredients

In a medium bowl, combine the peanut butter, lime juice, rice vinegar, sriracha, tamari, sesame oil, maple syrup, ginger, and 4 tablespoons of water.

Step 2: Whisk Until Smooth

Whisk the mixture until smooth.

Step 3: Adjust Consistency

If the sauce is too thick, add additional water, one tablespoon at a time, until it reaches your desired consistency.

Notes

Serving Suggestions

This versatile peanut sauce can be used as a dipping sauce for spring rolls or drizzled over peanut noodles.

Storage Instructions

Store any leftover sauce in an airtight container in the refrigerator for up to one week.

Customization Options

Feel free to adjust the spice level by adding more or less sriracha or by incorporating crushed red pepper flakes for an extra kick.

See also [Gluten-Free Gingerbread Cookies](#)



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Cook techniques

Mixing

Incorporate all ingredients thoroughly by whisking, which helps to achieve a smooth and uniform sauce.

Adjusting Consistency

If your sauce is too thick, gradually add water one tablespoon at a time while whisking until you reach the desired consistency.

Tasting and Balancing Flavors

Always taste the sauce after mixing. Adjust flavors by adding more lime juice for acidity, sriracha for heat, or maple syrup for sweetness as needed.

Storing

Store any leftover sauce in an airtight container in the refrigerator. It can last for about a week.

FAQ

Can I use crunchy peanut butter instead of creamy?

Yes, crunchy peanut butter can be used, but it will give the sauce a different texture.

Is there a substitute for tamari?

Soy sauce can be used as a substitute for tamari if you're not gluten-free.

How can I make the sauce spicier?

Add more sriracha or a pinch of red pepper flakes to increase the heat.

Can I make this sauce ahead of time?

Yes, you can prepare the sauce in advance and store it in the fridge for later use. Just stir well before serving.

What dishes work well with peanut sauce?

Peanut sauce is excellent with spring rolls, salads, grilled meats, and as a dressing for noodle dishes.

Conclusion

The homemade peanut sauce is a delightful blend of flavors that brings a creamy, tangy, and spicy element to various dishes. Its versatility makes it a staple in many cuisines, and it's simple to prepare, allowing you to enjoy a fresh dipping sauce or dressing in no time.

Spring Rolls

Serve the peanut sauce as a dipping sauce for fresh or fried spring rolls for a delicious appetizer.

See also [Cream Cheese Pumpkin Muffins](#)

Peanut Noodles

Drizzle the sauce over soba or rice noodles topped with vegetables for a quick and satisfying meal.

Grilled Chicken Skewers

Use the sauce as a marinade or dipping sauce for grilled chicken skewers for a packed flavor punch.

Veggie Salad

Toss the sauce with mixed greens and crunchy veggies for a zesty salad dressing that elevates your salad game.

Rice Bowls

Add the peanut sauce to rice bowls topped with tofu, sautéed vegetables, and sesame seeds for a flavorful and nutritious dish.

Roasted Vegetables

Drizzle the sauce over roasted vegetables for an extra layer of flavor that enhances their natural sweetness.



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