

Roots & Roses

Simple Peanut Sauce

Makes $\frac{3}{4}$ cup

Ready in 10 minutes

Ingredients:

- 1/4c smooth peanut butter
- 2 large garlic cloves minced
- 1 $\frac{1}{2}$ teaspoons minced ginger
- 3 tablespoons of water
- 1 tablespoon maple syrup
- 1 tablespoon tamari or soy sauce
- 1 tablespoon rice vinegar
- pinch- $\frac{1}{4}$ teaspoon of red chili flakes

Directions:

In a medium bowl, whisk together all of the ingredients for 1-2 minutes or until well blended.

Add additional water, 1 tablespoon at a time, if the sauce needs thinning.

Store in airtight container in the refrigerator for up to 1 week.

Swaps:

- Swap the minced garlic for $\frac{1}{4}$ teaspoon garlic powder
- Swap the fresh ginger for $\frac{1}{4}$ teaspoon ground ginger

- Swap the red chili flakes for sriracha