Peanut Sauce

Ingredients:

- ☐ **32 cups Gluten Free Hoisin** *2 - 10.44lb gallon jugs (4 cups per bucket)*
- ☐ **35 lb bucket Peanut Butter** *(8 1/4 cup per bucket)*
- ☐ **42oz Aroy-D Red Curry Paste** *3 -14oz tubs (aprox 2/3 cup per bucket)*
- ☐ **4 cups Tamari** *(1/2 cup per bucket)*
- ☐ **3 cups honey** *(1/3 cup per bucket)*
- ☐ **8 cups lime juice** *-(1 cup per bucket)*
- ☐ **6 cups olive oil** *(3/4 cup per bucket)*
- ☐ **4 - #10 big cans of coconut milk** *(1/2 can per bucket)*
- ☐ **8 qts Coconut drinking milk** *(1 per bucket)*
  ***This is new for 2024, maybe it will help thin it and still taste good??*
- ☐ **4 cups garlic cloves, minced** *(1/2 cup per bucket)*
- ☐ **16 bunches cilantro** *(2 bunches per bucket)*
- ☐ **16 cups chopped peanuts *approx all of 5 lbs*** *(aprox. 2 cup per bucket)*
- ☐ **Add enough water till it pours smooth, probably 2-3 cups per bucket.** *It will get thicker as it cools, but if we make it too thin doesn't taste good.*

Steps: New last year!

- Make it in 8 equal small batches, each batch made in a 2 gallon bucket. Will need 8 black, well labeled buckets with white lids with spouts. Label first before it is wet.
- Add thick stuff to each bucket first and blend with spoon, and then use mixer attachment on end of drill.
- Then slowly blend in all liquids.
- Press garlic in garlic press.
- Chop Cilantro very fine. Some stem is just fine.

Makes approx 17 gallons. *We estimate 100 servings per gallon of sauce.*

Updated for 2024 recipe to match what we made in 2023