



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