

Peanut Dipping and Noodle Sauce

This Chinese inspired sauce is perfect for dipping appetizers, veggies, drizzled on chicken, pork or fish, and mixed with your favorite noodles (hot or cold!).

Active Time: 10 minutes

Total Time: 10 minutes if you eat immediately or refrigerate and use up 3 to 4 days

Yield: 8 oz.

Ingredients:

5 tablespoons of Creamy Peanut Butter

3 - 5 tablespoons warm water

3 tablespoons Chinese Rice Wine Vinegar

2 tablespoons Soy Sauce

3 teaspoons granulated sugar

3 chopped Basil Leaves

1 pinch HH Orange Seasoning Salt (or sea salt)

1 teaspoon chili oil (optional)

- 1. Whisk together all the ingredients on a bowl.
- 2. If too thick, add additional water and soy sauce (equally).
- 3. Serve in dipping bowl, over noodles, chicken or pork!

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