

Malaysian Satay Peanut Sauce

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-satay-peanut-sauce-recipe>

Ingredients:

- 1 1/2 cups dry roasted peanuts unsalted
- 1 cup water
- 1 tablespoon sweet soy sauce Kecap Manis
- 1 1/2 tablespoons sugar palm sugar preferred
- 1/8 teaspoon salt
- 1/4 cup oil
- 1 tablespoon tamarind pulp soaked in 1/4 cup water for 15 minutes, squeeze the tamarind pulp for juice and discard the pulp
- 8 red chilies dried, seeded and soaked in warm water
- 3 cloves garlic
- 3 shallots
- 2 lemon grass white parts only
- 1 inch ginger galangal preferred
- 1 tablespoon coriander powder optional

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 30 grams
3. Fat: 43 grams
4. Fiber: 6 grams
5. Protein: 18 grams
6. SaturatedFat: 6 grams
7. Sodium: 510 milligrams
8. Sugar: 8 grams

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