

Malaysian Peanut Sauce for Satay

Yield: 6 min
Total Time: 25 min

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

Ingredients:

- 8 red chillies dried, – the shriveled variety as opposed to the glossy dried version. Shriveled ones pack less heat.
- 1/2 cup peanuts raw smaller sized, with or without skin.
- 8 shallots peeled
- 1 clove garlic peeled
- 1 piece galangal /1 cm, peeled
- 1 stalk lemon grass only the tender inner portion, cut into thin rings
- 1/2 cup coconut milk
- water as needed
- 2 1/2 tablespoons tamarind pulp
- 1/2 cup hot water
- 2 tablespoons palm sugar gula melaka or brown sugar
- salt to taste
- 3 tablespoons oil – sunflower oil

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 36 grams
3. Fat: 18 grams
4. Fiber: 2 grams
5. Protein: 8 grams
6. SaturatedFat: 6 grams
7. Sodium: 160 milligrams
8. Sugar: 6 grams

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