## **Thai Satay Sauce**

From the Manassas Gourmet Club.
Use with <u>Satay Gai</u>
Makes one cup

| Quantity  | y Ingredients  |                  | Preparation Notes   |
|---|--|------------------|---|
| 1 C<br>1 Tbsp<br>2 tsp<br>1 tsp<br>1 tsp<br>1/4 tsp | Coconut Milk Creamy Peanut Butter Sugar Red Curry Paste Lemon Juice Salt | 9<br>9<br>9<br>9 | Place coconut milk in small saucepan Bring to a boil Stir in remaining ingredients Boil for 1 min - stirring Keep warm Pour into a small bowl just before serving |