

Recipe – Peanut Sauce

Ingredients:

- Juice of 2 lemons
- ¼ cup wheat-free tamari
- dash of hot pepper sauce
- 1 tablespoon of cider vinegar or golden balsamic vinegar
- 1 tablespoon of toasted sesame oil
- scant cup of natural peanut butter
- 2 tablespoons of agave
- water

Directions:

Warm the peanut butter to soften it.

Whisk together all of the ingredients and drizzle in warm water slowly while stirring until it is the consistency you desire. You'll want it thicker for a dipping sauce, thinner if pouring it over steamed vegetables.