

Peanut Hoisin Sauce

Ingredients:

6 tbsp Canola Oil
1½ small Onion, minced
6 Garlic cloves, minced
6 tbsp creamy Peanut butter
3 tbsp Hoisin sauce
3 tbsp Tomato paste
1 tbsp Sambal Olek
2 tbsp Sugar

Directions:

Heat the oil in a small saucepan and add the onion and garlic.
Sauté for 5 to 8 minutes, or until the onion is transparent.
Add 1½ cup water along with the peanut butter, hoisin sauce, tomato paste, sambal olek, and sugar.
Stir well and simmer for 5 minutes. Set the sauce aside to cool.

Fish Sauce Dipping Sauce

Ingredients:

8 tsp Fish sauce
½ cup Water
4 tbsp fresh Lime juice
2 clove Garlic, minced
4 tbsp white Sugar
1 tsp Garlic Chili sauce

Directions:

In a small bowl, mix the fish sauce, water, lime juice, garlic, sugar and chili sauce.

Peanut Sauce

Ingredients:

4 tbsp Soy Sauce
6 tbsp Peanut butter
2 tbsp Sriracha
2 tbsp Chili Garlic sauce
2 tbsp Sesame oil
2 tbsp Brown Sugar
4-5 tbsp Water to thin

Directions:

Mix all ingredients together in bowl