

Peanut Sauce For Satay

2/3 C. chunky peanut butter
1.5 C. unsweetened coconut milk
1/4 C. fresh lemon juice
2 T. soy sauce
2 T. brown sugar or molasses
1 t. fresh ginger, grated
4 garlic cloves minced or pressed
1/4 C. chicken stock
1/4 C. heavy cream
grated lime zest
cayenne pepper
fresh cilantro for garnish

Combine first 7 ingredients in saucepan over moderate heat and cook stirring constantly, until the sauce is as thick as heavy cream, about 15 minutes. Transfer to a food processor and puree briefly. Add chicken stock and cream and blend until smooth. Season to taste with lime zest and cayenne. This can be made ahead and kept in the refrigerator. Return to room temperature before serving.