THE J.M. SMUCKER Co

Spicy Peanut Sauce

Add a kick to your dishes with this versatile Spicy Peanut Sauce! This flavorful sauce combines the creamy goodness of **Jif®** Peanut Butter with the tangy zest of lime juice and the heat of sriracha, making it perfect for a dip, marinade or dressing.

Prep Time	Cook Time	Serves	Difficulty
5 mins	N/A	5	Easy

Ingredients

- 1/2 cup Creamy Peanut Butter
- 2 tablespoons soy sauce
- 2 tablespoons fresh lime juice
- 1 tablespoon sriracha sauce (or hot sauce of choice)
- 2 tablespoons water
- 1 tablespoon honey
- 1 tablespoon fresh chives, chopped
- 1 teaspoon ginger root, grated

Directions

Step 1: Whisk together all ingredients.

WHISK together peanut butter, soy sauce, lime juice, sriracha, water, honey, chives and ginger in a small bowl.

Step 2: Serve as a dip, sauce, dressing or use as a marinade.

SERVE as a dip with chicken, grilled meats and vegetables. Serve as a sauce with noodles, slaw or rice. You can even enjoy it as a salad dressing or marinade.

Images

