

Asian Peanut-Lime Dressing

Swick

Makes 1 1/2 cups | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

Sriracha Hot Sauce is a sweet, tangy paste made from sun-ripened chili peppers, garlic, vinegar, sugar and salt. Though most people associate Sriracha with the plastic bottle with the rooster on the front and the green lid, it actually originated from Si Racha, Thailand. Therefore, when buying Sriracha, try to find brands that say "made in Thailand" as these are generally more authentic, superior in flavor and contain no preservatives. Be sure to check the labels.

Step 1: Gathering Your Mise en Place

- 3 cloves garlic
- 1 tbsp fresh ginger
- 5 tbsp fresh lime juice (approx 2 limes)
- 6 tbsp smooth peanut butter*
- 3 tbsp fish sauce**
- 1 to 2 tbsp Sriracha chili sauce
- a few drops sesame oil
- 3 tbsp sugar

First mince the garlic and ginger. Squeeze and measure out the lime juice. Gather the peanut butter, fish sauce, Sriracha, sesame oil and sugar.

*Note: Almond butter can be substituted for peanut butter, if desired.

**Note: For a plant-based sauce use this ["http://rouxbe.com/recipes/4862/text?tab=recipes">Fish-Less Fish Sauce](http://rouxbe.com/recipes/4862/text?tab=recipes) recipe.

Step 2: Making the Dressing

- 3 tbsp HOT water

To make the dressing, place the peanut butter into a bowl and add the hot water. Let it sit for a minute or so and then whisk to combine. Don't worry if it looks split. This is normal and it will come together as you whisk.

Add the remaining ingredients. Once fully blended, taste for seasoning. Add more Sriracha sauce, if desired.

This dressing goes well with many salads, such as this [Asian Coleslaw](#), but it can also be served with proteins, such as chicken or pork as well.