

Almond Chile Sauce

Swick

Makes 1 cups | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing the Sauce

- 1/2 cup almond butter, raw preferred
- 1 tbsp fresh ginger, chopped
- 2 cloves garlic
- 3 tbsp lemon juice
- 6 dates, pitted
- 1/2 tsp sea salt
- 2 1/2 tbsp tamari
- 1/2 serrano chile (seeded for a less spicy sauce)
- 1/2 cup water to thin

To prepare the sauce, in a blender, combine the almond butter, ginger, garlic, lemon juice, dates, sea salt, tamari, chile and water until smooth.

Use as a dipping sauce, or serve over noodles or rice.