Thai Peanut Salad Dressing

Description

The credit for this recipe goes to ourbestbites.com. It has some great recipes and this one is one of our favorites. Our family loves this dressing on pasta, or on a coleslaw mix (cabbage, carrot, broccoli), or both (Jacob will eat almost anything with pasta!)

Summary

Yield: 6
Source: ourbestbites.com
Prep Time: 10 minutes
Category: Salad Dressings
Cuisine: Thai

Ingredients

- 1/2 cup peanut butter
- 1 Lime juice - fresh
- 2 1/2 tsp sesame oil
- 1 tbsp rice wine vinegar
- 2 tbsp soy sauce
- 3 tbsp honey
- 2 cloves garlic
- 1 tbsp ginger root
- 1/2 cup cilantro coarsely chopped
- 1/2 cup vegetable oil
- 2 tbsp water
- dash sriracha chili sauce (or other hot sauce) to taste
- salt to taste

Instructions

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Blend in a blender or food processor. Add additional water until it is desired thickness.

Notes

I wonder how this would be on for marinading chicken on the grill...

-Today I made this with half the oil (I ran out) , added a bit more water and it turned out very well.