

Peanut sauce

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- half a jar of peanut butter
- soy milk
- red pepper to taste; maybe some ginger sauce

Pour soy milk and optional spices into peanut butter jar, screw lid on tightly, and shake vigorously.

Sample usage:

- pasta
- soy sauce
- sesame seeds—white and black

I'm not entirely sure of the difference between pasta in the packaging with the colors of the Italian flag and the peasant woman carrying wheat, and the pasta in the packaging with Japanese text on it and a delighted-looking cartoon girl. They're both about a buck, take seven minutes to cook, and are entirely wheat plus water. Trader Joe makes a curry noodle that goes very well with this peanut sauce.

Anyway, throw out the wrapper and you won't have to worry about the implied ethnicity of your pasta. Cook pasta as normal, stir in the peanut sauce, add soy sauce to taste, top with sesame seeds, serve.

- You can mix the soy sauce into the recipe above, but I like to give the user the option of adding more or less.

- If you haven't worked it out yet, never buy spices from a place that calls itself a supermarket. Enough black and white sesame seeds for thirty servings is three bucks at any shop in Chinatown, and about ten at the supermarket.

- Since soy milk requires refrigeration, so does this sauce. It thickens in the fridge.

- Thanks to Ms ABR of Washington, Columbia for helpful additions.