



Bean Dipping Sauce

Ingredients

- 1/4 cup Spicy Soy Bean Sauce
- 1/2 cup Water
- 1/3 cup unsweetened Coconut Milk (you can use canned)
- 2 tablespoons Rice Vinegar
- 3 tablespoons Onion, chopped
- 2 tablespoons Sugar
- 1 tablespoon *Chili Garlic Paste*

Roasted Peanuts for garnish



Add spicy bean sauce, water, coconut milk, rice vinegar, chopped onion and sugar to a food processor.

Puree the mixture.



Transfer the mixture in to small sauce pan and cook it for about 5 minutes at medium high heat to thicken the mixture.



Once the mixture thickens and coats the spoon, put the mixture in to a little bowl, add a small amount of chili garlic paste and sprinkle with roasted peanuts.