

Vietnamese Hoisin Peanut Sauce

Serve with: Rice Paper Rolls (Goi Cuon)

Source: Family Recipe



Ingredients

- 1 Tbsp oil
- 3-4 cloves of garlic, minced
- 1 jar of hoisin sauce (270g)
- Coconut water/juice (or hot water) so the consistency of the hoisin becomes less thick and slightly runny
- 1½ Tbsp lemon juice
- Optional: peanut butter (~ 4-5 tablespoons)
- Some roasted peanuts to sprinkle on top
- 3-4 (or more) hot Thai red chili



Instructions

- All on a low heat, sauté garlic in oil until fragrant
- Add in the hoisin sauce, coconut water, peanut butter, lemon juice and stir well
- Bring to a boil and take off the heat to serve. Consistency should be slightly runny and not too thick
- When serving, sprinkle roasted peanuts on top, thinly slice the chili and put separately to a side – guests can add the chili as needed

Cook: Linda Le