

Peanut Butter Soy (Thai) Dressing

From Neiman Marcus' Restaurant

- 1 c. smooth peanut butter
- 1 c. sugar
- 1 c. soy sauce
- 2 c. cold water
- 1 c. white vinegar
- Pinch of ground ginger
- 1 c. sesame oil

Combine all ingredients in a blender (be sure the blender is big enough because it makes almost 2 quarts). Mix until smooth. Chill well.

Auntie Laurie's notes:

- No, did not pay for the recipe, I am Pake remember?
- Cut the sesame oil to $\frac{1}{4}$ c. and use $\frac{1}{4}$ c. canola oil. Taste is not affected.
- Serve over finely shredded cabbage with shredded carrots for color
- Top with chicken, beef, toasted sesame seeds, cilantro or parsley, peanuts or whatever leftovers you have.
- I add a pinch of fresh pepper and use fresh ginger.
- If you add 1 c. less water, you can use it as a dip for summer rolls.

<http://mikibytes.com/recipe.htm>