



## CULINARY

# Thai Coconut Sauce

**SERVES 4-6**



### INGREDIENTS

- 2 tablespoon Coco Reàl
- 2 cups soy sauce
- 1 cup fish sauce
- 1 cup fresh lime juice
- 3 cups coconut milk
- 1 cup rice wine vinegar
- 1/2 cup sesame oil
- 1 habanero pepper, chopped
- 1 Tablespoon minced fresh ginger
- 1 teaspoon cornstarch
- 1 teaspoon water
- Fresh mint, for garnish
- Fresh cilantro, for garnish
- Chopped peanuts, for garnish

### GARNISH

### DIRECTIONS

Combine all ingredients except the cornstarch and water in a saucepot, and bring to a simmer.

Combine cornstarch and water, mixing well. Stir this into the sauce and bring to a boil.

Serve chilled or hot.

Serve with lobster, grilled shrimp, chicken, or salmon accompanied by fresh mint, cilantro, and peanuts.