

Vegan Peanut Butter Pad Thai Sauce

Recipe Courtesy of Marge Madden

Ingredients

1.25 cups tamari
1.25 cups natural peanut butter
1.25 tahini
.5 cups + 2 Tbsp. agave or maple syrup
.5 cups + 2 Tbsp. lime juice
5 cloves garlic
1 Tbsp + 2 tsp. ginger, peeled and diced
1 cup water to thin
A few drops LorAnn Pure Ginger Oil
A few drops LorAnn Hot Chili

Directions

1. Add all ingredients to Vitamix and blend on high until completely smooth and creamy.
2. Store in an airtight container and refrigerate.

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