



asian peanut butter bbq sauce

ingredients

2 tablespoons peanut butter
2 1/2 tablespoons honey
3 tablespoons soy sauce
1/4 cup ketchup
1 tablespoon [Asian Delight BBQ Rub](#)
1 teaspoon [Crushed Red Pepper Flakes](#)
a wooden spoon



in a small bowl mix peanut butter and honey until smooth. next, add remaining ingredients and mix thoroughly until combined. for a spicier version add another teaspoon of the crushed red pepper flakes.

Try it as a sauce for chicken or pork skewers or as a dipping sauce.



"I fail to see why you did not understand that groceryman, he did not call it "ground ground nuts," he called it "ground ground-nuts" which is the only really SENSible thing to call it. Peanuts grow in the GROUND and are therefore GROUND-nuts, and after you take them out of the ground you grind them up and you have ground ground-nuts, which is a much more accurate name than peanut butter, you just don't understand English."

— Helene Hanff