

Hot and Spicy Peanut Butter Sauce (Hurricane Kitchen):

An Indonesian favorite. Use it on soba noodles, raw vegetables, or as a tempura dip. You may substitute tahini for the peanut butter as a variation. Serve hot or cold. 30 servings.

1 cup peanut butter
5 Tbsp tamari
3 Tbsp honey
6 Tbsp toasted sesame oil
3 Tbsp rice vinegar
3 Tbsp hot oil (or hot sauce)
1 cup hot water or broth
2 cloves garlic crushed
2 Tbsp grated ginger

Moosewood Lemon Tahini Dressing:

Yields 1 ¼ cups

½ cup tahini
½ cup water
3 Tbsp fresh lemon juice
1 tbsp red wine vinegar
2 garlic cloves minced
½ tsp salt
1/8 tsp fresh ground black pepper
1 tsp ground cumin

Moosewood Ginger miso Dressing:

Yields 2 cups. Mix all ingredients in a blender

¾ cup xtra virgin olive oil
2 Tbsp dark sesame oil
¼ cup cider vinegar or rice vinegar
¼ cup miso
3 Tbsp fresh grated ginger root
½ cup water