



Makes ½ cup



5 minutes

Nutty Hoisin Sauce Recipe



Ingredients

- ¼ C nut butter
- ¼ C Hoisin sauce
- ½ lime juiced and zest
- ¼ C water

This sauce can be thin for a salad dressing or thick for a stir-fry. I use it for the Raw Spring Rolls it perfectly compliments the vegetables. Almost any nut butter will work. Tahini may be a little thin. You can control the thickness with the amount of water you add. Start small and add more if needed.

Method

1. Combine the nut butter, hoisin sauce, and lime juice in a small bowl or mini food processor and whisk.
2. Add small splashes of water, about a tsp (5 ml) at a time, and continue until you achieve your desired consistency.
3. Sprinkle with zest.
4. Serve with salad rolls, dip, spring rolls, stir-fries, and enjoy!

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Abbreviations: C = cup; oz = ounce; Tbsp = tablespoon; tsp = teaspoon