



DECORATING TIPS

CURRY AND PEANUT DIPPING SAUCE

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2 cups

1 cup onion, chopped
2 tablespoons peanut oil
2 medium garlic cloves, minced
3 tablespoons curry powder
2 tablespoons all-purpose flour
2 cups chicken stock, heated
1/4 cup dry white wine or dry vermouth
1 bay leaf
1 teaspoon fresh thyme
3/4 cup whole roasted unsalted peanuts, divided
salt
black pepper, freshly ground

Sauté the onions in the peanut oil over low heat until they are limp and translucent. Stir in the garlic and curry powder and cook for 3 minutes. Blend in the flour, stir to incorporate it, and continue to stir on low heat for another 3 minutes. Add the chicken stock and wine and stir to mix well and to remove any lumps. Add the bay leaf and thyme. Place 1/2 cup of the peanuts in a food processor and grind into a fine meal and add to the mixture. Cook until slightly thickened. Remove the bay leaf. Season with salt and pepper to taste. Place the mixture in the food processor or a blender and puree. If the sauce seems too thick for dipping, it can be thinned with chicken stock. Note: Serve with thin slices of grilled pork tenderloin threaded onto bamboo skewers.

This recipe was taken from Susan Hight Rountree's book *From A Colonial Garden*.