

Caffeinated Ginger Peanut Sauce

By Chef Steve Strecker, Atomic Dinner Rolls

This sauce is perfect for any rice, chicken, or pork dish that needs a little extra kick of flavour. The roasted nuts blend well with the heavy body and caramel notes of Manitoba Bold and is a snap to make!

Ingredients:

- 2 ½ tbsp of brewed Manitoba Bold Coffee
- ½ cup unsalted peanuts, shelled
- ¼ cup unsalted pistachios, shelled
- ¼ cup unsalted walnuts, shelled
- ¼ cup hazelnuts, shelled
- 1 tsp soy sauce
- 1 tbl pureed ginger
- 3 tbl brown sugar
- 1 tbl sesame oil
- 1 tbl fish sauce
- 1 tbl lime juice, fresh
- 1 tsp cayenne peppers
- 1 tbl Sambal Oelek
- 1 cup coconut milk



Instructions:

1. Brew yourself a pot or french press of Manitoba Bold from our Gourmet Coffee Specialists Signature Collection. Use 2 ½ tbsp for this recipe and enjoy the rest, you deserve it!
2. Mix all the nuts together and baked at 350°F until golden brown
3. In a blender combine all remaining ingredients and blitz until smooth.
4. Place puree in a medium sauce and cook on low heat for approx. 20 mins or until the sauce has reduced by half. This helps bring out that beautiful coffee flavour while thickening your sauce.
5. Serve and enjoy!

Note This sauce will store in the fridge for roughly one week when properly cooled prior.

