



Chinese Dressing

Ingredients:

- ¼ Cup Rice Vinegar
- ¼ Cup Tamari Sauce
- ½ Cup Sesame Oil
- 2 TB. Skippy Peanut Butter, super chunky
- 2 TB. Honey
- 2 TB. Hoisin Sauce
- 2 TB. Plum Sauce
- 1TB. Water or as needed
- 1TB Brown Sugar
- 1 tsp. Ginger, ground
- ½ tsp. Dijon Mustard
- ½ tsp. Chili Garlic Paste

Directions:

Whisk together peanut butter, vinegar, honey, water and tamari sauce. Stir in remaining ingredients. Continue whisking until smooth. Use immediately or refrigerate for up to five days. Bring to room temperature and whisk before using.