

## Versatile Satay sauce

¼ cup almond butter  
2T organic maple syrup or agave  
½ teaspoon cumin  
½ teaspoon paprika  
½ cm square of ginger  
1T red onion  
½ cup water  
½ teaspoon apple cider vinegar  
3T coconut water from a young/thai coconut, or water  
1t lime juice

Blend all ingredients in a high-speed blender until smooth. Serve over your choice of a crunchy raw salad (julienned snow peas, carrots, capsicum, spring onions – bean shoots, greens, zucchini, broccoli etc) or use as a dipping sauce for skewered vegetables or skewered marinated mushrooms.