

# PEANUT VINAIGRETTE

04/04/2012

**Yield:** 1.5 gallons

**Shelf Life:** 7 days

**Equipment:** Scale, mixing bowl, liquid measuring cup, whisk, rubber spatula, 1/6 pans with lids

## Ingredients

**1 pound** Peanut Butter - smooth  
**1 quart** [Stir Fry Sauce](#)  
**1 quart** Sweet Chile Glaze  
**1 gallon** Asian Sesame Dressing

## Procedure

1. Measure the peanut butter into a **mixing bowl**.  
**NOTE: Do NOT prepare this recipe using the Robot Coupe.**  
**NOTE: Do not microwave or heat the peanut butter.**
2. Add the Stir Fry Sauce, and blend with a whisk to remove any lumps.
3. Add the sweet chile glaze, and blend well with the whisk.
4. Add the Asian Sesame dressing, and mix thoroughly with the whisk.  
**NOTE: Make sure there are no lumps of peanut butter.**
5. Transfer to 1/6 pans with lids, and store refrigerated.  
**NOTE: Be sure to scrape the sides of the bowl with the spatula.**
6. Label, Date, and Rotate.

C: Dark caramel color with visible ginger and pepper flakes  
T: #3 on flowability scale  
F/A: Soy, peanut aroma; Sweet, sour, ginger, peanut, heat flavors  
HR: 1/6 pan; Refrigerated  
SL: 7 days