

## Chef Guna's Spicy Peanut Sauce/Marinade

### Ingredients:

- 2 cups creamy peanut butter
- 1/2 cup sugar
- 1/2 cup hot water
- 1/3 cup rice Vinegar
- 1/2 to 3/4 cup pineapple juice
- 2 tablespoon lime juice
- 1 tablespoon freshly grated/minced ginger
- 1 tablespoon fresh minced garlic
- 1 lemon grass-white part only grated fine
- 1-5 oz bottle Guna's Gourmet Hot sauce or any other hot sauce  
(you can use half or quarter of the bottle for less heat)

### Method:

1. In a large bowl, mix the peanut butter, sugar and hot water. It will get thick but do not worry. It will thin out once you add the other ingredients.
2. Add the rice vinegar, pineapple juice, lime juice and stir well to create a smooth consistency.
3. Add the remainder of the ingredients: grated ginger, minced garlic, lemon grass, hot sauce and stir until well combined and smooth. Yield 4 cups. Refrigerate.

### For spicy chicken drumettes:

#### Ingredients:

1. 2 1/2 pounds or about 24 drumettes
2. 1 cup spicy peanut sauce/marinade

#### Method:

1. Place the chicken drumettes in a large bowl and add the marinade. Mix well and make sure all pieces are coated completely. Cover and refrigerator overnight (for best flavor) or at least 2 to 4 hours. Heat grill and place marinated chicken drumettes (making sure to leave excess marinade in the bowl) and grill the drumettes for about 8 to 15 minutes or until done. Discard the marinade the chicken was in. Take off the grill and brush the drumettes with more sauce. Have more sauce for dipping! These can also be cooked in an oven at 375 degree oven for about 10 minutes and then increase the temperature to 475 degree for another 5 minutes or so. Spray cooking oil of your choice the last few minutes to get a nice brownness.

This spicy peanut sauce/marinade is versatile and can be used for other meats and vegetables.

Courtesy of Chef Guna' Way

From upcoming cookbook-Chef Guna's Way

## Hoisin Sauce-Guna's Way

### Ingredients:

- 1 1/4 hoisin sauce
- 1/2 cup tamari-type of soy sauce
- 1 1/2 tablespoon freshly grated ginger
- 1 tablespoon fresh minced garlic
- 2 tablespoon Meyer lemon juice
- 2 tablespoon lime juice
- 1/4 cup rice vinegar
- 1 teaspoon sea salt
- 3 tablespoon toasted sesame oil
- 3/4 cup brown sugar (dark or light)
- 2 lemon grass pounded-white part only

### Method:

1. Place all ingredients in a bowl and mix well.  
Add more brown sugar if you like for more sweetness.
2. Yield 3 cups. Refrigerate until ready to use.

## Grilled Tofu

For grilling tofu, buy extra firm tofu. I take them out of the package and place them on a plate. Take another plate and place it on the top. Weigh it down with a heavy pot or can. This will bring out the excess water. I usually leave it for about 4 hours. Because the tofu is like a sponge you want it extra firm without too much liquid. This way it will absorb the marinade and will have a great taste. Cut tofu into 1/2 inch slices and marinade with hoisin marinade. Leave it for about 30 minutes and grill for about 2 to 3 minutes each side until brown. Brush with a little oil before grilling on both sides. Warm a little marinade and brush grilled tofu before serving. I have just grilled them on stove top or broil in a oven both side after spraying cooking oil.

Note: This is a versatile marinade that can be used for chicken, beef and fish.

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