

Fusilli with Peanut Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
5	tablespoons	peanut butter
2	teaspoons	brown sugar - if needed
2	cloves	garlic - chopped
2	teaspoons	ginger root - chopped
2	tablespoons	vegetable oil
2	tablespoons	soy sauce
1	tablespoon	cider vinegar
5	tablespoons	boiling water - from fusilli
1	tablespoon	sesame oil
		sesame seeds
1/2	pound	fusilli

Bring large pot salted water to boil. Cook 10 minutes.

Combine all gredients in bowl except water. Whisk liquid gredients making a paste. Whisk in hot water by tbsp till sauce is creamy.

Drain fusilli. Add noodles to sauce. Sprinkle with sesame oil and toss. Sprinkle seeds over top.

Serve within 4 hours. Don't refrigerate.