



Pork in Spicy Peanut Sauce for slow cookers and stovetop

- 1 jar (16 oz) **TSG Asian Barbecue Simmerin' Sauce**
- 1/2 cup water
- 1 Tbsp soy sauce
- 2 tsp **TSG Outrageously Garlic**
- 1/4 tsp red pepper flakes
- 2-1/2 lbs boneless pork loin roast or ribs*
- 1/2 cup peanut butter, smooth or chunky
- Hot cooked rice
- Steamed broccoli (optional)

For slow cookers (4 hrs):

1. Pour simmerin sauce into a **3-1/2 to 5 quart slow cooker**. Add 1/2 cup water to sauce jar, secure lid and shake. Add to cooker along with soy sauce, TSG outrageously garlic and pepper flakes. Stir well.
2. Remove layer of fat on outside of roast, if any. Cut pork into 1" pieces. Add to cooker and stir. Cover and cook on high 4 hours.
3. Turn off cooker. Stir in peanut butter and let cool 10 minutes. Serve over rice, with a side of steamed broccoli, if desired.

For stovetop (1hr + 45 mins):

1. Pour simmerin sauce into a **6-quart pot or Dutch oven**. Add 1/2 cup water to sauce jar, secure lid and shake. Add to pot along with soy sauce, TSG outrageously garlic and pepper flakes. Stir well.
2. Remove layer of fat on outside of roast, if any. Cut pork into 1" pieces. Add to pot, stir, and bring to a boil. Reduce heat, cover and simmer 1-1/2 hours. Stir twice while cooking.
3. Remove from heat and stir in peanut butter; let cool 10 minutes. Serve over rice, with a side of steamed broccoli, if desired.

Makes 6 servings

Notes: Skinless, boneless chicken breasts may be substituted for pork. Simmer just 1 hour. After adding peanut butter, taste and stir in 1-2 tablespoons brown sugar, if desired. Sprinkle each serving with roasted peanuts, if desired.