

## Peach or Plum Sauce

5 ounces (1/2 cup) peach or plum jam  
1 teaspoon rice wine vinegar  
1 teaspoon light brown sugar  
1 teaspoon dried minced onion  
1/4 teaspoon crushed red pepper flakes  
1/2 teaspoon (1/2 clove) garlic, minced  
pinch ground ginger

1. In a small saucepan over medium heat, combine all ingredients.
2. Bring mixture to a boil, reduce heat to medium, cooking and stirring until thickened to desired consistency.
3. Allow the mixture to cool for about 5 minutes.
4. Serve immediately or refrigerate in an airtight container.

## Peanut Sauce

1/2 cup peanut butter  
2 TBSP low-sodium soy sauce  
1 TBSP rice wine vinegar  
2 TBSP light brown sugar  
2 teaspoons sriracha  
1 TBSP lime juice  
3 cloves garlic, grated  
1 TBSP ginger, peeled and grated  
2 to 4 TBSP warm water

1. In a medium sized bowl, stir together all ingredients except water until well combined.
2. Add 1 tablespoon of water at a time until a desired consistency is reached.