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# Red Dog Ranch - RECIPE

*"Growers of Chemical-Free Produce"*

**NAME:** Peanut Sauce over Greens  
**DIFFUCULTY:** Easy  
**SERVES:** 2 Adults

## Ingredients:

¼ Cup Peanut Butter  
1 Tablespoon Sherry (or Scotch, or Whiskey)  
4 teaspoons Soy Sauce  
4 teaspoons Fresh Lemon Juice  
2 teaspoons Brown Sugar, firmly packed  
1½ teaspoon Garlic, minced  
¼ teaspoon Hot Sauce – Tabasco, Asian, or even hot pizza peppers  
1/3 Cup Water (replace with Coconut Milk for a richer sauce)

2 Cups Greens, chopped – Collards, Beet Tops, Chard, Kale, Cabbage ...anything green!

2 ea OPTIONAL - Chicken Breasts, cooked & diced  
2 Cups OPTIONAL - Rice, cooked

## Preparation:

**Step #1)** Combine all ingredients (except greens & chicken).  
**Step #2)** Bring mixture to a boil over medium heat while stirring to make smooth. Set aside.  
**Step #3)** With a little oil, sauté the greens over high heat until tender. Set Aside.

## Serving:

Place a scoop of rice next to a scoop of the sautéed greens on the plate. Sprinkle with the diced chicken. Pour the sauce on top. Serve.

## Modifications:

For added flavor; sprinkle to top of the dish with sesame seeds, chopped scallions, and chopped cilantro just before serving.

(Original recipe from *Gourmet* magazine - May 1989)