



## Malaysian Chicken or Pork Satay with Spicy Peanut Sauce

Makes approximately 8 skewers. If you don't own a grill, you can make this recipe using a broiler.

### Ingredients

- 1 lb. boneless, skinless chicken thighs -Or- 1 lb. boneless pork tenderloin or pork butt
- Bamboo skewers

### Marinade for Satay

Makes approximately 1½ cups

- 6 Tbs. ketjap manis (sweet Indonesian soy sauce)
- 4 garlic cloves
- ¼ cup light brown sugar or palm sugar
- ½ tsp. salt (optional)
- 2 tsp. ground coriander seed
- 1 tsp. ground cumin
- 1 cup coconut milk

### Spicy Peanut Sauce

Makes approximately 2 cups

- 2 Tbs. vegetable oil
- 1 medium-size onion, diced
- 2 garlic cloves, minced
- 2 or more fresh Thai chiles, minced -Or-\*1 tsp. red chili flakes
- 1 Tbs. fresh lemongrass, minced
- ¼ cup ketjap manis
- 2 Tbs. Asian fish sauce
- 2 Tbs. fresh lime juice
- 1 tsp. ground coriander
- 1 tsp. ground cumin
- 1 cup chunky peanut butter
- 1 ½ cups unsweetened coconut milk
- 2-3 Tbs. chopped cilantro



## Malaysian Chicken or Pork Satay with Spicy Peanut Sauce (Cont.)

### Directions

#### Prepare the Satay Skewers

Combine the ingredients for the marinade in a blender and puree until smooth. Clean the chicken thighs of excess fat and slice through the center, lengthwise. If using pork, slice the meat into strips that will skewer easily. Place the meat in a Ziploc bag and add enough marinade to coat well. Marinate, refrigerated, for at least 4 hours before skewering and grilling.

Soak the bamboo skewers in cold water for about an hour before skewering and grilling. Soaking the skewers helps keep them from burning on the grill. Remove the meats from the marinade and skewer.

Preheat the grill to medium-high, and oil the grill grates well. Grill the skewers, covered, until half cooked. Turn them over and cook on the other side till done with nice brown grill marks. Serve with spicy peanut sauce for dipping.

#### Make the Peanut Sauce

In a skillet, heat the vegetable oil over medium-high heat. Add the onion, garlic, chiles and lemongrass. Cook for several minutes until the onion is lightly browned and fragrant.

Stir in the spices, ketjap manis, brown sugar, lime juice and peanut butter. Cook for a minute or so, until the peanut butter is thoroughly absorbed into the paste.

Add the coconut milk and simmer over low heat, stirring frequently, for about 5 minutes. Add the chopped cilantro and remove the sauce from the heat.

This sauce can be served as is, or pureed in a blender or food processor for a creamier consistency. The sauce can be made ahead and re-warmed gently just before serving.