

CHICKEN SATAY

Serving 4

INGREDIENTS:

700g chicken (thigh meat preferred but you can use chicken breast)

20 wooden skewers

For the marinade:

¼ cup chopped lemongrass

2 small shallots or 1 medium shallot

4 cloves garlic

2 teaspoons galangal root or 1 teaspoon ginger

3 tablespoons date palm sugar

1/3 cup coconut milk

1-2 red chilies

½ teaspoons turmeric

2 teaspoons cumin

1 tablespoons coriander

1-2 tablespoons fish sauce

2 teaspoons tamarind (mix tamarind pulp with warm water)

2 tablespoons vegetable oil

PREPARATIONS:

1. *For the marinade: Place all ingredients in a blender and mix to a smooth texture.*
2. *NOTE: Mix tamarind pulp with warm water. Let sit for 10 minutes. Using hands squeeze tamarind pulp and remove from water. Use tamarind water for recipe.*
3. *Cut chicken into thin strips (approximately ¾ inch long). Marinate the meat for a minimum of two hours or up to 24 hours.*
4. *After marinating, thread meat onto skewers. Grill the meat using either a grill or a grill pan. Cook time will depend on how thick the meat is cut.*
5. *Check to see meat is cooked through, approximately 5-10 minutes.*
6. *Serve with peanut sauce.*