

# SHRIMP SATAY WITH INDONESIAN PEANUT SAUCE

F MEDIUM

Last Modified: 12/03/2016

PREP: 1 Hr  
COOK: 30 Min  
GRILLED

SEAFOOD

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Extra Large Shrimp (26 / 30 Count)	Butterflied
2	Bunches	Green Onions (Greens & Whites)	Thin Sliced
1	Bunch	Red Leaf Lettuce	Rough Torn
2	Tbsp	White Sesame Seeds (Toast If U Like)	
1	Piece	H. D. Aluminum Foil folded into thirds	
1	Pkg	Wooden Bamboo Skewers	6 Inch

## MARINADE

5	Large	Shallots	Chopped
5	Cloves	Garlic	Chopped
1	Tsp	Ground Coriander	
1	Tbsp	Fresh Ginger (Peeled)	Minced
1	Tbsp	Sesame Oil (La Tourengelle)	
1	Tbsp	Sambal Olek (NOT Bajak)	
OR			
1	Tbsp	Chili Garlic Sauce (Huy Fong)	
1	Cup	Sweet Soy Sauce (ABC)	

## INDONESIAN PEANUT SAUCE

2	Cups	Peanuts	
3	Large	Shallots	Sliced
3	Cloves	Garlic	Sliced
6	Fresh	Thai Bird Chiles (Seeded)	Minced
AND			
6	Fresh	Kaffir Lime Leaves	Thin Shreds
OR			
2	Tbsp	Sambal Bajak (NOT Olek)	
1	Cup	Unsweetened Coconut Milk Cream (Thai Kitchen)	
2	Cups	Water	
2	Tbsp	Sweet Soy Sauce (ABC)	
1	Small	Lemon	Juiced
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
4	Tbsp	Peanut Oil (LouAna) For Frying	Divided

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PREPARATION	
<b>OPTION</b>	This also works extremely well using thin strips of Chicken Breast, Lean Beef and Lean Pork. A mixture is nice for a large game-day appetizer platter.
<b>HINTS</b>	<b>COCONUT MILK CREAM:</b> Purchase a can of whole Coconut Milk (do NOT get the reduced or low fat kind). Be very careful to not shake or invert the can from the time you get it off of the store shelf until you get it home - allow the can to set undisturbed for at least 24 hours to allow the Coconut Cream to float to the top. Open the can, spoon off the Coconut Cream and just enough of the remaining Milk to make up your needed Cup.
<b>FACTOID</b>	Sambal is a multi-purpose condiment, common in Indonesia, Malaysia and southern India. The most common type is Sambal Oelek which is a mixture of Chilies, Brown Sugar and Salt. Sambal Bajak adds Garlic, kaffir Lime Leaves, Onion, Coconut Milk and other Spices.
<b>OPTION</b>	If you can find a jar of Sambal Bajak, you can substitute 2 tablespoons of it for the Bird Chiles, and Lime Leaves in the Indonesian Peanut Sauce.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Food Processor OR Blender</li> <li>2) Small Mixing Bowl</li> <li>3) Zip Lock Bag</li> <li>4) Small Saucepan &amp; Lid</li> <li>5) Bamboo Skewers</li> <li>6) Medium Non-Stick Skillet</li> </ol>
<b>PREP</b>	<b>DISH</b> <ol style="list-style-type: none"> <li>1) Thinly slice the Green Onion whites and set them aside.</li> <li>2) Thinly slice the Green Onion greens and set them aside.</li> </ol>
<b>PREP</b>	<b>MARINADE</b> <ol style="list-style-type: none"> <li>1) Chop the Garlic Cloves and set them aside.</li> <li>2) Chop the Shallots and add them on top of the Garlic.</li> <li>3) Peel and mince the Ginger and add it on top of the Garlic.</li> </ol>
<b>PREP</b>	<b>INDONESIAN PEANUT SAUCE</b> <ol style="list-style-type: none"> <li>1) Slice the Garlic Cloves and set them aside.</li> <li>2) Slice the Shallots and add them on top of the Garlic.</li> <li>3) Seed and mince the Bird Chiles Onions and add them on top of the Garlic.</li> <li>4) Thinly shred the Lime Leaves and add them on top of the Garlic.</li> </ol>
<b>1</b>	<b>The Day Before - MARINADE:</b> In a food processor or blender, place the Shallots, Garlic, Coriander, Ginger, Sesame Oil and Sambal and puree until smooth. Add in the Soy Sauce and pulse a few times to mix well. Add in 1/2 of the Green Onion Greens and
<b>2</b>	<b>The Day Before:</b> Remove the Shells (including tail shells), de-vein, rinse and butterfly the Shrimp. Cut any other Meat into 1/8 inch thick slices across the grain, no more than 1 inch wide - remove all fat / sinew / etc. Try to make the slices as uniform as possible for equal cooking times.
<b>3</b>	<b>The Day Before:</b> Place each Meat you are using into individual zip lock bags. Divide the Marinade equally between each bag, squeeze out the air, seal and squeeze to evenly coat the Meat with the Marinade. Refrigerate overnight, squeezing every so often to keep the Meats coated with Marinade.
<b>4</b>	<b>The Day Before:</b> Cover the remaining Green Onions with plastic wrap and refrigerate both overnight.

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<b>5</b>	Remove the Meats from their zip lock bags. Place any remaining Marinade in a small saucepan over medium height heat, add in the remaining Green Onion Whites, bring to a boil and reduce the heat to low. Simmer until reduced to 1/4 of it's original volume, about 30 minutes. Being very careful that it does NOT burn. Turn off the heat, cover and leave on the burner to keep warm.
<b>6</b>	Blot the Meat dry with paper towels and weave them loosely on water soaked wooden skewers. Leaving a 4 inch long "handle" on the end. Cover and refrigerate them until ready to cook. Skewer the Shrimp parallel to the tail on both sides using 2 skewers. For the other Meats, skewer 1 piece per skewer - do NOT weave the strips tightly.
<b>7</b>	<b>INDONESIAN PEANUT SAUCE:</b> In a medium non-stick skillet coated with 2 tablespoons of the Peanut Oil over medium high heat, saute the Peanuts until golden brown, about 4 to 6 minutes, drain them on paper towels and allow to cool. Transfer them to a food processor or blender and pulse until fine (Do NOT allow them to become Peanut Butter).
<b>8</b>	<b>INDONESIAN PEANUT SAUCE:</b> In the same skillet coated with the remaining 2 tablespoons of Peanut Oil over medium heat, add in the Shallots, Garlic and Chiles. Saute while stirring for 2 minutes, or until fragrant. Add in the Kaffir Leaves, Coconut Milk Cream, Water, Soy and Ground Peanuts. Simmer for 15 to 20 minutes or, until the desired consistency is reached, almost pesto-like. Add in the Lemon Juice and check for proper seasoning. Let the mixture cool to room temperature.
<b>9</b>	Preheat the grill to high and wipe the grates with a Vegetable Oil soaked paper towel just before cooking to keep the Meat from sticking. Place the aluminum foil sheet(s) so it protects the exposed ends of each skewer to keep them from burning too badly. Grill the skewers over high direct heat for 2 minutes on each side. For the Shrimp Skewers until just firm and beginning to curl, 1 minute or so per side.
<b>10</b>	Prepare the serving platter by sprinkling a bed evenly with the rinsed and torn Red Lettuce Leaves.
<b>11</b>	Place the cooked skewers on the Lettuce Leaves, drizzle evenly with the reduced Marinade and sprinkle them evenly with the remaining Green Onions, top with the Sesame Seeds.
<b>SERVE</b>	Serve while hot with the Indonesian Peanut Sauce on the side.