

CHICKEN SATAY & PEANUT SAUCE

F EASY

Last Modified: 01/12/2016

PREP: 13+ Hrs
COOK: 15 Min
GRILLED

ASIAN

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2 1/2	Pounds	Chicken Breasts (Skinless / Boneless)	Thin Sliced

MARINADE			
6	Cloves	Garlic	Chopped
4	Tsp	Ground Coriander	
4	Tbsp	Light Brown Sugar	
1	Tbsp	Fresh Ground Black Pepper	
2	Tsp	Kosher Salt	
1/2	Cup	Shoyu (Thick Soy Sauce) (Kikkoman)	
2	Tbsp	Fresh Ginger (Peeled)	Chopped
2	Tbsp	Lime Juice	
6	Tbsp	Vegetable Oil	
1/4	Cup	Fresh Coriander Leaves (Cilantro)	Fine Chop

PEANUT DRIZZLE SAUCE			
1	Cup	Chunky Peanut Butter	
1	Tsp	Chili Garlic Sauce (Huy Fong)	
2	Cloves	Garlic	Crushed
3	Tbsp	Honey	
1/4 +/-	Tsp	Cayenne Pepper	To Taste
1/4	Cup	Lime Juice	
1/4	Cup	Shoyu (Thick Soy Sauce) (Kikkoman)	
1/2	Cup	Peanut Oil (LouAna)	

PREPARATION	
OPTION	This Marinade and Drizzle Sauce will work equally well if you use thin sliced Pork Loin or Beef Sirloin Steak as well.
TOOLS	1) Medium Mixing Bowl 2) Charcoal OR Gas Grill 3) Quart Zip Lock Bag
PREP	DISH 1) Wash and dry the Chicken Breasts, slice them into 1/4" wide strips across the grain and put them in a quart zip lock bag.
PREP	MARINADE 1) Chop the Garlic Cloves and set them aside, 2) Peel and chop the Ginger and place it on top of the Garlic. 3) Finely chop the Coriander and set it aside.
PREP	PEANUT DRIZZLE SAUCE 1) Crush and chop the Garlic Cloves and set them aside.

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1	The Day Before: Place all of the Marinade ingredients in a quart zip lock bag. Seal and squeeze to thoroughly mix them together. Add in the Chicken, Seal and squeeze to evenly coat all pieces with the Marinade. Refrigerate it for at least 4 hours, preferably overnight.
2	Remove the Chicken Strips from the Marinade and drain, reserving the remaining Marinade. Thread the strips loosely on water soaked wooden skewers.
3	BASTING SAUCE: Meanwhile, place the reserved Marinade in a small saucepan over medium high heat, bring to a boil, lower the heat to low and simmer for an additional 3 minutes to kill any lurking raw meat beasts. Either Grill or Broil the skewers while basting often with the hot Marinade.
4	PEANUT SAUCE: In a small saucepan, combine all Peanut Drizzle Sauce ingredients and cook over medium heat until the sauce reduces by 1/2 and thickens (bubbles on bubbles).
SERVE	Place the Chicken Skewers on a serving plate and generously drizzle the Peanut Sauce over the top. Serve while hot.