



Grilled beef satay with peanut sauce# (OP W)

Serving: 4

Veg

Ingredients

- FOR THE PEANUT SAUCE
- • 1 cup [180 ml] unsweetened coconut milk
- • ½ cup [65 g] creamy peanut Butter
- • 1 Tbsp packed dark brown sugar
- • 1 Tbsp Thai red curry paste
- • 1 Tbsp Sriracha
- • 1 Tbsp fish sauce
- • fresh lime juice, from 1 lime (use the lime you zest for the marinade)
- FOR THE BEEF :
- • One 1½-lb [680-g] flank steak
- • 6 Tbsp [90 ml] vegetable oil
- • 1½ Tbsp fish sauce
- • 1½ Tbsp soy sauce
- • 2 Tbsp packed dark brown sugar
- • 2 garlic cloves, roughly chopped
- • Zest from 1 lime
- • ½ tsp crushed red pepper flakes
- • 1 tsp ground coriander
- • 1 tsp ground cumin
- • 1 tsp ground ginger

Preparation Method

- 1. To make the peanut sauce: In a small saucepan, whisk all of the ingredients together over high heat. Bring to a boil, then lower the heat and simmer until slightly thickened, about 3 minutes. Set aside; the sauce will continue to thicken as it cools.
- 2 To make the beef satay: Cut the flank steak against the grain into slices, about 14 in [6 mm] thick. Place the steak slices in a medium bowl and set aside.
- 3. Combine the remaining ingredients in a blender and purée until smooth and thick. Pour the mixture over the steak slices and toss until evenly coated.
- 4. Thread the sliced meat onto 24 short or 12 long skewers and lay flat on an aluminum foil-lined baking sheet. Pour any marinade that's left in the bowl over the beef skewers.
- Preheat the grill to high, then oil the grates. Grill the skewers, covered, until the beef is browned on the outside but still pink on the inside, 1 to 2 minutes per side. Serve the satay warm with the peanut sauce on the side.