



Satay

a skewered grilled meat served with a sweet and savory peanut sauce. Though it has Indonesian origins, it's also very popular in other Southeast Asian countries, including Thailand.

Recipes

- 1/3 c. coconut milk
- 1 1/2 lb. boneless skinless chicken thighs,
- 1 tsp. ground turmeric
- 2 tbsp. fish sauce
- 2 tbsp. packed brown sugar
- 2 tbsp. lime juice
- 2 cloves garlic, chopped
- 1 shallot, chopped
- 1 tbsp. fresh ginger, chopped
- 1 1/2 tbsp. chili paste

Steps:

1. In a small saucepan over medium heat, combine lemongrass and coconut milk
2. In a medium bowl, toss turmeric and chicken together to coat.
3. In a food processor, combine coconut milk, fish sauce, sugar, lime juice, garlic, shallot, ginger, and chili paste and blend until smooth, scraping down sides if necessary
4. Pour remaining marinade and reserved lemongrass into the chicken bowl and toss to coat.
5. Sprinkle satay with chopped peanuts and cilantro and serve with peanut sauce.