

YiYi's Chicken Satay

YiYi means grand mom in Thai. My wife's *YiYi* is one of the coolest people ever. Here she is celebrating our wedding. On the side of the photo you can see the giant plate of satay she made for us because she knows it's my favorite. Like I said, she's awesome



This is a recipe that we learned from her. By we, I mean my wife. They have very similar cooking styles, which is to say they follow their instincts and never measure anything. The recipe is a cleaned up version of notes I took while watching them cook together. After the recipe are my original notes if you want to try to decipher.

I would try to add measurements, but I honestly don't know. Maybe someday I'll update it. I have included pictures of the raw chicken and the cooked chicken in case that helps. I'll try to update with a picture of the peanut sauce next time too.

Ingredients

Chicken

- Chicken
- Cooking Oil
- Salt
- Yellow curry powder (or cumin)
- Cilantro seed
- Sugar
- Soy sauce

Sauce

- 8oz coconut milk
- Masaman curry paste
- Peanut butter (chunky is better)
- Sugar

Instructions

- Trim fat off the chicken
- Cut chicken diagonally into long, thin strips (~ $\frac{1}{3}$ " thick)
- Add cooking oil and toss to coat
- Add a little bit of salt, soy sauce, curry powder, cilantro seed, and sugar. Toss to coat.
 - chicken should appear dark yellow/orange
- Soak skewers
- Put chicken on skewers, piercing every inch or so.
 - Keep chicken thin & spread out rather than bunched up
 - No hanging bits
- In a sauce pan, mix $\frac{1}{2}$ cup oil and a tablespoon masaman over medium heat until dissolved.
- When you can smell the flavor, switch to low heat.
- Add the coconut milk, stir on medium heat until mixed really well.
- Add ~1 cup peanut butter and mix until combined, stirring constantly.
- Add sugar if desired.
- Grill chicken, serve warm with warm sauce on the side.

Notes

- We use a spoon to put the sauce on top of the chicken before we dig in.
- The sauce is also delicious on everything, including: salad, rice, steak, grilled potatoes, and nothing.



CHICKEN SATAY

Chicken

cooking oil

salt

Yellow curry powder (or com)

cilantro seed

sugar

soy sauce

Trim chicken ~~fat +~~

Cut chicken diagonally, ~ $\frac{1}{4}$ " - $\frac{1}{3}$ " thick strips
long slices

Add cooking oil, any kind. coat
Salt little bit, soy sauce (normal), curry powder, cilantro seed, sugar

Soak sticks, put on stick, keep thin
no hanging bits

Sauce

8oz coconut milk

masaman paste

Peanut butter, chunky

sugar

$\frac{1}{2}$ cup oil 1 table spoon masaman
medium heat mix until dissolved
when smell flavor low heat
add coconut milk
medium heat until mix really good
1 cup pb mix, until combine, stir constantly
+ sugar $\frac{1}{4}$ cup is then
coconut milk } mix to put on top
oil }
salt } before grilling
sugar }

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