



# Chicken, Shrimp And Beef Satés With Peanut Sauce

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There's something for everyone in this traditional specialty. Don't forget to soak the bamboo skewers before using them.

**Yield:** Serves 8

## ingredients

### For Saté:

1 cup teriyaki sauce  
4 garlic cloves, minced  
3 tablespoons fresh lime juice  
2 1/2 tablespoons minced fresh ginger  
2 tablespoons brown sugar  
24 medium uncooked shrimp, peeled, deveined  
1 1/4 pounds boneless skinless chicken breasts, cut into 1/2-inch-wide strips

1 1/4 pounds beef skirt steak, cut into 3x1/2-inch strips, or filet mignon, cut into 3 x 1/2 x 1/4-inch strips

36 (about) bamboo skewers, soaked in water 30 minutes

Banana leaves or ornamental kale

Lime slices

### For peanut sauce:

1 cup creamy peanut butter (do not use old-fashioned style or freshly ground)  
1 1/2 1/2-ounce can chicken broth  
1/4 cup fresh lime juice  
3 tablespoons brown sugar  
2 tablespoons plus 1 teaspoon soy sauce  
2 tablespoons chopped peeled fresh ginger  
1/2 teaspoon dried crushed red pepper  
Lime peel julienne

Hibiscus or gardenia flowers (optional)

## preparation

For saté: Combine first 5 ingredients in large glass baking dish, Stir until sugar dissolves. Add shrimp, chicken and beef; stir to coat. Cover; chill 30 minutes to 1 hour.

Remove shrimp, chicken and beef from marinade. Thread on separate skewers, using about 3 shrimp per skewer and 2 beef or chicken pieces per skewer. Place on platter. (Can be prepared 2 hours ahead. Cover and chill.)

Prepare barbecue (medium-high heat) or preheat broiler. Grill skewered meats until cooked through, about 3 minutes per side. Line large platter with banana leaves. Place sauce in bowl in center of platter.

Surround with skewers. Garnish with lime and flowers, if desired, and serve.

**For peanut sauce:**

Place peanut butter in heavy medium saucepan. Gradually mix in chicken broth. Add all remaining ingredients except lime peel. Stir over medium heat until smooth and thick, about 6 minutes. (Can be prepared 3 days ahead. Cover and refrigerate. Before serving, stir over medium heat until hot, thinning with water if necessary.) Pour sauce into bowl and garnish with lime peel. Makes about 3 cups.

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