

SINGAPOREAN SATAY

INGREDIENTS

500g boneless, skinless chicken thighs,
chopped into 1/2-inch cubes
1 onion or 5 small shallots, chopped
2 garlic cloves
4 lemongrass, white inner core, sliced
1-inch ginger, chopped
1 tsp ground cumin
1 tsp ground coriander
1/2 tsp turmeric powder
1 tsp salt, or to taste
2 tbsps palm sugar
1/4 cup water, for easier blending

INSTRUCTIONS

Step 1: Add onions or shallots, garlic, ginger, lemongrass, ground cumin, ground coriander, turmeric powder, salt and palm sugar to a blender. Add water for easier blending. Blitz until a smooth paste forms.

Step 2: Add chopped chicken bites in a container. Pour in the blended paste into the container. Massage marinade onto chicken, coating each piece evenly. Allow to marinate for 2 hours, overnight is best for full flavour infusion.

Step 3: Soak bamboo skewers in water for at least 20 minutes before use. Take a piece of marinated chicken, and carefully skewer with the sticks. Stop the chicken halfway through the sticks. Continue until the chicken or the bamboo skewers are all used up.

Step 4: Before cooking, prepare a bowl of coconut oil and a brush on the side. Cook the Chicken Satays according to your preferred method:

Grilling:

1. Grill the skewers over an open flame or on a grill until the chicken is cooked to perfection. Make sure the grill is hot before putting on the satays.

2. Continuously brush the oil on the chicken pieces to keep them moist.

THE COOKERY

by The Secret Jozi Chef