Chicken Satay

Serves 4 main-dishes or 8 appetizers

**Ingredients**

1 clove garlic, minced or pressed

2 T. soy sauce

1 T. salad oil

1 t. ground cumin

1 t. ground coriander

2 whole boneless, skinless, split chicken breasts

Basting sauce

**Ingredients**

3 T. lemon juice

2 T. soy sauce

¼ t. ground cumin

¼ t. ground coriander

**Directions**

Stir in a bowl

Peanut sauce

**Ingredients**

1 c. water

2/3 c. creamy or crunchy peanut butter

2 cloves garlic, minced or pressed

2 T. firmly packed brown sugar

1 ½ T. lemon juice

1 T. soy sauce

¼ to ½ t. crushed red pepper

**Directions**

Combine water, peanut butter, and garlic and cook over medium-high heat, stirring, until mixture boils and thickens

Remove from heat and stir in brown sugar, lemon jujce, soy sauce, and red pepper

Let cool to room temperature before serving, or if made ahead, cover and refrigerate until next day; to reheat, cook over medium-low heat, stirring, until slightly warm, then thin with water, if necessary, to make a medium-thick sauce

**Directions**

Mix garlic, soy, oil, cumin, and coriander in a bowl

Rinse chicken and pat dry, then cut into ¾-inch cubes; add to the marinade and stir to cover evenly

Cover and refrigerate for 1 ½-2 hours; meanwhile, prepare the basting sauce and peanut sauce and set aside

Thread 4-5 cubes of chicken on skewers, then place in large broiler pan and brush with half the basting sauce

Broil 4-6 inches below heat for 3-4 minutes; turn over, brush with remaining basting sauce, and cook until meat is no longer pink when slashed (3-4 more minutes)

Serve with peanut sauce for dipping