

Madurese-Style Lamb Satay Recipe

Ingredients:

500 g boneless lamb from leg
1 small onion, grated
2 cloves garlic, crushed
½ teaspoon salt
1 teaspoon sambal ulek, or 2 fresh red chilies, seeded and crushed
½ teaspoon dried shrimp paste (trasi)
1 tablespoon tamarind liquid
1 tablespoon dark soy sauce
2 tablespoons fresh grated or desiccated coconut

Method:

Cut lamb into bite-sized pieces. Combine grated onion with all other ingredients. If using desiccated coconut, moisten with a tablespoon of hot water. Mix marinade well into the meat, cover and leave at room temperature for 2 hours or longer in the refrigerator. Meat may also be marinated overnight. Thread on bamboo skewers. Grill, turning frequently and taking care that the coconut does not burn. Serve with rice and satay sauce.

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