

## Satay Kung Recipe (Thai Recipe)

**Ingredients:** Serves 4-6

4 teaspoons coriander seeds, lightly toasted  
1 teaspoon cumin seeds, lightly toasted  
2 teaspoons very finely minced fresh galangal  
2 stems lemon grass, tender inner part of bottom 3 inch (8 cm) only, thinly sliced  
4 teaspoons sugar  
1 teaspoon salt  
½ teaspoon white pepper  
¼ teaspoon turmeric powder  
½ cup (125 ml) coconut cream  
¼ cup (60 ml) water  
2 lb (1 kg) large or medium raw prawns, peeled and de-veined, leaving head and tail intact  
bamboo skewers, soaked in cold water for 30 minutes  
1 tablespoon vegetable oil  
1 large lime or lemon, quartered

**Method:**

Put the coriander and cumin seeds in spice grinder and process until fine. Add galangal, lemon grass, sugar, salt, pepper, turmeric, and 1 tablespoon of the coconut cream and process to a smooth paste. Transfer the spice paste to a bowl and stir in the remaining coconut cream and water, mixing to make a smooth marinade. Add prawns and stir to coat with the marinade. Cover with plastic wrap and marinate at room temperature minimum 30 minutes, or refrigerate for up to 4 hours. Grease the grill of a barbecue or broiler with oil. Heat until very hot. Thread a prawn horizontally onto each skewer, then cook over high heat for 2 minutes. Turn and cook another 2 minutes; check to see if prawns are cooked. Serve accompanied by lime wedges.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]