

# Satay Recipe

(Grilled Skewered Meat Recipe)

## Ingredients:

700g meat (chicken fillets, pork fillets, round steak or lamb steaks)

3 onions, wedged

1 cucumber, wedged

Thin bamboo skewers

## Marinade ingredients for above meat:

2 teaspoons ground turmeric

2 teaspoons ground cumin

2 teaspoons ground fennel

2 tablespoons finely grated lemon zest

1 teaspoon salt

1 tablespoon sugar

4 tablespoons thick coconut milk

## Ingredients for peanut sauce:

4 tablespoons oil

1 stalk lemongrass (use only the bottom white tender part)

2 teaspoons shrimp paste (belachan)

1 medium onion, chopped

3 cloves garlic, minced

190g roasted peanuts

1 tablespoon dried tamarind

1 cup hot water

1 teaspoon chili powder

2 tablespoons sugar

½ teaspoon dark soy sauce

1 cup coconut milk

## Method:

Soak the bamboo skewers in water for at least 3 hours so that they do not burn over the fire. Cut the meat into ¾-inch cubes, leaving some of the fat. Combine all the other ingredients in a bowl and marinate the meat for at least 3 hours, or preferably overnight. Then thread four pieces of the meat onto each soaked bamboo skewer. Grill the meat over hot coals or under a broiler until the meat is cooked. Serve with the peanut sauce, onions and cucumber wedges. To make the peanut sauce, trim off and discard the root end and leaves of the lemongrass. Slice the white stem into rounds. Put the shrimp paste on a spoon and toast it over a fire until it is fragrant. Blend 2 tablespoons of oil, the lemongrass, onion, garlic and the toasted shrimp paste in a food processor to obtain a spice paste. Remove and reserve. Crush the peanuts to the texture of coarse sand in the food processor. Set aside. Soak the tamarind in the hot water, mash it with the back of a spoon until the pulp disintegrates, and strain. Keep the liquid. Heat the remaining 2 tablespoons of oil and sauté the spice paste until it is fragrant. Then add the crushed peanuts, tamarind liquid, chili powder, sugar and dark soy sauce. At this stage, a cup of coconut milk can be added if you prefer a creamier sauce. Simmer, stirring until the sauce thickens. Different styles of satay and its accompanying dipping sauces are found in Malaysia and other Asian countries.