

Chicken Satay with Peanut Dip

Serves 4 (Approx. 15 Skewers)

Cuisine: Indonesian

Preparation Time: 45 Minutes (plus marinating overnight)
Cooking Time: 10 Minutes

Ingredients:

500g	Chicken thighs, skinned and deboned
3	Shallots, peeled and chopped
2	Garlic cloves, peeled and chopped
3cm	Galangal, peeled and grated
2	Stalks of Lemongrass, trimmed and white part finely chopped
1tsp	Ground turmeric
1tbsp	Ground coriander
1tsp	Ground cumin
1tsp	Salt
1tsp	Palm sugar (or dark brown sugar)
1tsp	Fish sauce
½	Chilli, deseeded and chopped
4tbsp	Peanut oil for brushing (can use vegetable or ground nut oil instead)
	Freshly ground black pepper

Peanut Dip:

2tbsp	Vegetable oil
1	Shallot, peeled and finely chopped
1	Red chilli (remove seeds to reduce heat if preferred)
1tbsp	Garlic paste
1tbsp	Ginger, crushed
4tbsp	Peanut butter (the crunchy type)
1tsp	Tamarind paste
1tsp	Dark soy sauce
100ml	Coconut cream
50ml	Water

Method:

1. Slice the chicken thighs into thin strips
2. Grind the shallot, garlic, galangal, lemongrass, turmeric and the rest of the spices into a rough paste, using a pestle and mortar (hard work but best results) or a spice grinder/food processor (lazy)

3. Taste and adjust with seasoning of salt, sugar and pepper
4. Add the fish sauce and chilli and combine with the paste
5. Mix with the peanut oil and add to the chicken making sure it is all well coated
6. Cover with cling film and leave to marinate overnight
7. Soak 15 bamboo skewers in warm water about 30 minutes before ready to cook the chicken
8. Thread the chicken pieces onto the skewers until about $\frac{3}{4}$ full – don't put too much on!
9. Brush the skewers with a little oil and place on a hot griddle pan. Baste with oil occasionally until cooked and getting a little crispy around the edges for 5-7 minutes, turning frequently

For the Satay Dip:

10. Place a saucepan over a medium heat
11. Add the oil followed by the shallot, garlic, chilli and ginger
12. Sauté for 2-3 minutes until the shallot is softened and the oil begins to become red from the chilli
13. Add the peanut butter and stir in well to break it down
14. Stir for 3-4 minutes until it is blended in
15. Simmer on a low heat for 1-2 minutes then turn the heat off.

To Serve:

Serve the sauce warm with the chicken skewers

Chef's Notes: