

Chicken Satay with Spicy Peanut Sauce

Marinade:

½ cup Coconut Milk
2 tsp Red Curry paste
1 tsp brown sugar
1 tablespoon chopped cilantro
1 tablespoon curry powder (you can use less if you prefer mild flavor)
Salt and fresh ground pepper
1lb Boneless Chicken breasts
Bamboo skewers, soaked in cold water

Peanut Sauce:

1 cup Coconut Milk
3 tablespoon Red Curry Paste
½ cup Chunky Peanut Butter (will give nice texture contrast)
½ cup chicken stock
½ cup brown sugar
2 tablespoons of fresh lime juice
1 tsp salt

In a bowl, combine all the marinade ingredients except the chicken. Slice the chicken into long, thin strips, about 3 inches long by 1 inch wide, and add to marinade. Turn chicken to coat, cover and refrigerate for up to 4 hours.

Meanwhile, prepare the sauce: Bring the coconut milk to a simmer in a small saucepan. Whisk in the curry paste until dissolved, about 1 to 2 minutes. Whisk in peanut butter, stock and sugar, reduce heat and cook until smooth, stirring constantly, about 5 minutes. Remove from heat and add lime juice and salt. Set aside to cool to room temperature.

Prepare grill and thread marinated chicken onto soaked bamboo skewers. Place on grill and cook 5-7 minutes, or until cooked through, turning once. Serve with peanut sauce and ENJOY!

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