



Chicken Satay with Peanut Sauce

SERVES 4

In Bali, there are street cafés called Warungs, where an open fire with burning coconut husks are spitting under racks filled with bamboo sticks packed with flavorful chicken. Unlike the chicken skewers we often make with large chunks of meat, satay is small pieces of meat, sometimes minced with spices, that are threaded onto bamboo sticks, lemongrass stalks or sugar cane. But the spices and chiles that are mixed into the chicken are what make them so special. This spice marinade is very versatile, and can be used in soups, sauces, and rubbed on fish before steaming. I've even used it for salad dressing by shaking it with grapeseed oil in a jar before pouring over fresh greens and vegetables.

INGREDIENTS

CHICKEN SATAY:

1 pound chicken thighs, cut into 1" cubes

12 bamboo skewers

SPICE MARINADE:

1 tablespoon shallots, minced

3 garlic cloves, minced

1 tablespoon fresh ginger, minced

2 teaspoons galangal, minced

1 stalk lemongrass, inner white parts, crushed and minced

2 teaspoons ground turmeric

1/2 teaspoon ground coriander seed

1 red chile, minced

1 small green chile, minced

3 kefir lime leaves, minced

1/2 teaspoon Morton kosher salt

2 tablespoons coconut oil

PEANUT SAUCE:

2 tablespoons coconut oil (or canola oil)

1 cup raw peanuts, skin on

1 tablespoon shallots, minced

2 garlic cloves, minced

1 red chile, minced

2 tablespoon palm sugar (or brown sugar)

2 makrut lime leaves, minced

1 teaspoon soy sauce

1/2 teaspoon Morton kosher salt

1 tablespoon fresh lime juice

1/4 cup water



PROCESS:

Spice Marinade:

Put all spice ingredients in a food processor and pulse until the mixture is blended, but not smooth. Pour into a bowl and add the cubes of chicken thighs. Let marinate for 30 minutes or up to 4 hours. Soak the bamboo skewers in water for at least 15 minutes (to prevent burning on the grill). Thread five or six cubes onto each skewer and place on a plate. Heat a charcoal grill and oil the grate. Alternatively, light a gas grill with high heat, and oil the grate. Grill the satay for 4 minutes, then using tongs, turn and grill another 2 minutes, or until chicken is done. Remove and place on a platter to serve with peanut sauce.

Peanut Sauce:

In a skillet, heat the oil over medium high heat. Add the peanuts and cook until fragrant, about 3 minutes. Add the shallots, garlic, and red chile. Cook for one minute, then add sugar, lime leaves, soy sauce and salt. Stir until sugar is dissolved, about 1 minute. Stir in lime juice and water. Transfer mixture into a food processor and pulse until nearly smooth, but with a bit of texture. It should be thick, but you can add more water if desired. Pour into a bowl to serve.