

Chicken Satay Ayam

Juudy Scrimger - DFAIT/MAECI

Ingredients:

- 2 T soft brown sugar
- ¼ cup molasses
- ½ cup dark soy sauce
- 2 garlic cloves, crushed
- juice of ½ lemon
- 2 T peanut oil
- 3 chicken Breasts

Instructions:

- Mix the first 3 ingredients together in a small bowl, then stir in the remaining three, and set aside
- Skin and bone chicken breasts and cut the meat into ¾ inch cubes. Thread the cubes on to skewers and arrange in a shallow dish (*Remember to soak the wood skewers in water for 30 minutes prior to cooking*)
- Pour over the sauce and set aside to marinate at room temperature for an hour, turning and basting occasionally
- Grill or broil the chicken skewers for 5 minutes, turning occasionally, or until the cubes are cooked through and tender. Serve at once with the Peanut Sauce

Peanut Sauce:

Ingredients:

- 1 cup peanut butter (chunky is best)
- 1 t sambal ulek or 2 chopped red chilis
- 3 garlic cloves, minced
- 1 t salt (to taste)
- 1 minced onion
- 2 T peanut oil

Instructions:

- Heat 2 T peanut oil in saucepan, and add the nut paste
- Reduce the heat to moderately low and fry the paste for 3 minutes, stirring constantly
- Add 1/3 to ½ cut water and simmer gently for 5 minutes, or until thick and smooth
- Remove from heat and stir in 1-2 T lemon juice and 1 T brown sugar mixed with 2 T dark soy sauce
- Taste and add more salt and/or lemon if necessary
- Keep hot while chicken is cooking