

Indonesian Chicken Satay

Ingredients

- 5 Chicken Thighs (boneless, skinless, cubed)
- 6 T Soy Sauce
- 2 T Brown Sugar
- 3 T Sweet Soy Sauce
- 1 T Butter (melted)
- 1/2 t Salt
- 1/2 t White Pepper
- 2 T Peanut Butter
- 1 c Warm Water
- 2 Thai Chilies (chopped)
- 2 clv Garlic
- 1 Shallot
- 1 T Vegetable Oil

Instructions

1. In a mixing bowl, combine 1/2 teaspoon salt, white pepper, soy sauce, brown sugar, 1 tablespoon sweet soy sauce, and melted butter. Add chicken pieces and mix well. Let marinate for 30 minutes or overnight. Soak bamboo skewers for at least 30 minutes.
2. Thread chicken cubes onto each bamboo skewer. Put remaining marinade in a pot and cook until boiling. Set aside.
3. Grease pan with oil and heat over medium high heat. Cook or grill the chicken skewers for about 3 minutes on each side or until fully cooked. Remove from heat.
4. Brush remaining marinade onto chicken skewers and place back into the pan or grill over high heat until charred and browned.

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5. Combine the red chilies, garlic, and shallot in a food processor and blend until smooth. In a small pot, add the mixture, peanut butter, and water. Put over medium heat and mix for 5 minutes then add 2 tablespoons sweet soy sauce, dash of salt, and dash of white pepper. If sauce is too thick, add more water.

6. To serve, place cooked chicken satays on a plate and pour spicy peanut sauce over the chicken. Top with some more sweet soy sauce and fried shallots, if desired.