

Spicy Chicken Satay with Peanut Sauce

A. The Chicken Satay

- 1kg chicken (strips or cubes)
- 2 tbsp fresh lemongrass, chopped finely
- 1 inch galangal (if unavailable, use ginger), chopped
- 1 onion, medium-sized
- 3 garlic cloves
- 1 tsp red chili powder (may add or reduce based on your own preference)
- ½ tsp turmeric powder
- 2 tsp coriander powder
- 2 tsp cumin powder
- 2 tbsp dark soy sauce
- 1 tbsp brown sugar
- 1 tbsp lemon juice
- 1 tbsp lemon zest
- ¼ cup coconut milk
- 2 tbsp World Food's Sweet Chili with Kaffir Lime sauce

1. Grind together the lemongrass, galangal, onion, garlic, and powdered spices.
2. Mix the remaining ingredients.
3. Marinate the chicken with this mix, preferably overnight.
4. Before grilling, soak the bamboo skewers to prevent them from burning.
5. Grill over charcoal until golden brown.

B. The Peanut Sauce

- 1 cup dry-roasted peanuts, roughly ground
- 2 garlic cloves
- 1 small-sized onion, finely chopped
- 1 tsp white pepper powder
- 1 tbsp brown sugar
- ½ tbsp soy sauce
- ¼ cup coconut milk
- 2 tbsp tamarind paste
- 1 tbsp World Food's Red Curry Paste

1. Grind together peanuts, garlic, and onion.
2. Heat 1 tbsp of oil in a pan, and then add the peanut mix.
3. When oil separates add coconut milk, tamarind paste, sugar, curry paste, soy sauce, and white pepper powder.
4. Turn off heat. Serve at room temperature.