

Lynne's Chicken Satay (3-6)

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Hot and Spicy Peanut Sauce:

- * 1/2 C peanut oil
- * 1 1/4 C shelled raw organic peanuts
- * 3-4 fresh hot chilies, stemmed and chopped (serranos, jalapenos, or others)
- * 1/2 tsp salt
- * 1/4 tsp freshly ground black pepper
- * 8 large cloves garlic, minced
- * 1 C thick coconut milk (canned can be used)
- * 1/3 C tamarind liquid (available in specialty stores) or lime juice + a little sugar
- * 1 medium onion, chopped
- * 1 TBS brown sugar
- * 2 tsp fish sauce

Chicken and Marinade:

- * 3 large cloves garlic
- * 1 TBS Vietnamese or Thai fish sauce
- * 1 TBS each ground cumin and ground coriander
- * 1 tsp whole fennel seeds, ground
- * 1/2 tsp ground turmeric
- * 1/4 tsp freshly ground black pepper
- * 1 - 1 1/2 lbs boneless/skinless chicken breasts, cut cross-ways 1/2" thick
- * Bamboo skewers (soaked in cold water)
- * 1 TBS brown sugar

Peanut sauce can be made a day ahead & refrigerated but use it at room temperature. Heat peanut oil in 3-4 quart saucepan over medium-high heat. Set a metal sieve over a metal bowl. Add peanuts to oil - fry about 3-5 minutes or till light brown. Turn pan contents into sieve & let cool completely (keep the oil). Crush *but don't purée* nuts in a food processor. Set aside – serve in bowls for dipping/spooning over satay.

Put 3 TBS of oil back into saucepan. Fry onions, chilies, salt & pepper in oil over medium-high heat till golden. Stir in garlic - cook 20 seconds. Add sugar & fish sauce (cooking another 10 seconds). Stir in coconut milk - cook about 3 minutes to blend flavors. Blend in tamarind (or lime juice) - taste for spicy balance. Serve at room temperature.

Marinate chicken 1-2 hours in refrigerator. Toss together chicken + marinade ingredients - cover & chill. Thread on skewers & grill over medium-hot coals (or about 6" from broiler - about 6 minutes per side or till chicken is firm). Arrange skewers on platter, perhaps on a bed of fresh ginger stalks or greens.