

Satay With Peanut Sauce For Beef Or Chicken

Makes About 18 Skewers.

Allow 2 Per Serving As Appetizer Or 4 Or More As A Main Course

Marinade

1 T. light brown sugar

1 T. curry

2 T. chunky peanut butter

1/2 C. soy sauce

1/2 C. freshly squeezed lime juice

2 garlic cloves minced or pressed

red chili pepper flakes

6 boned and skinned chicken breasts (or equivalent beef) cut into 1/2 inch wide strips.

Combine first 7 ingredients in a shallow non-metal container. Thread the chicken or beef onto wooden skewers by weaving them. Place the skewers in the marinade. Marinate at room temperature for at least 2 hours or preferably overnight in the refrigerator. Return the chicken to room temperature before grilling or broiling. Cook the chicken or beef, turning several times and basting with the marinade, over medium hot coals until crispy on the outside but still moist on the inside, about 6-8 minutes. Garnish. Dip in peanut sauce while eating.