

STARTERS

Indonesian Satay Chicken Skewers

Satay skewers are a crowd pleaser! Many South East Asian countries have their own version, and most have extensive ingredients and instructions. This Indonesian / Balinese version is the simplest - and tastes amazing!

Servings 15 – 20 • 30 minutes



INGREDIENTS

Chicken

1lb/500g chicken thigh fillets, skinless and boneless, cut into 1.5cm/0.5" cubes

2½ tbsp kecap manis¹

1 tbsp unsalted butter, melted

12 - 14 small bamboo skewers, soaked in water for at least 30 minutes

Peanut sauce

1 tbsp peanut oil

2 garlic cloves, minced

1 small or ½ large brown onion, diced

3 birds eye chillis, sliced (or sub with hot sauce)

½ cup peanut butter (smooth or crunchy)

1 cup coconut milk (full fat is better, but light is ok)

2½ tbsp kecap manis

½ tbsp soy sauce

½ tsp salt

¼ cup crushed unsalted roasted peanuts (buy crushed or chop your own)

1 - 2 tbsp fresh lime juice

Garnish (optional)

Crushed peanuts

Lime wedges

Sliced shallots/scallions

NOTES

1 Kecap Manis is a thick soy sauce that has the consistency of syrup. It can be found in the Asian or sauce section of supermarkets and it is cheap - in Australia, it is \$2 for a small bottle or \$4 for a very large one. It tastes like sweet soy sauce with smokiness, and it is a key ingredient in this recipe. It's the secret ingredient in 90% of Indonesian recipes!

METHOD

Chicken

1 Thread chicken onto skewers - 4 to 5 pieces per skewer.

2 Combine kecap manis and butter, then brush onto chicken.

3 Cook the skewers on a hot BBQ or in a large, oiled non-stick fry pan.

4 Serve garnished with crushed peanuts and shallots, with lime wedges and *Peanut Sauce* on the side.

Peanut sauce

1 Heat oil in a small saucepan over medium high heat. Add garlic, onion and chillis and cook for 3 minutes until onion is translucent.

2 Turn heat down to medium, then add peanut butter, coconut milk, kecap manis and soy sauce. Simmer for 10 minutes, whisking occasionally.

3 Puree sauce with a blender.

4 Stir in crushed peanuts and lime juice, simmer for 2 minutes. Allow to cool slightly before serving to thicken.

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