

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



# Indonesian Chicken Satay Skewers

## INGREDIENTS

### Chicken

1lb/500g chicken thigh fillets, skinless and boneless, cut into 1.5cm/0.5" cubes  
 2½ tbsp kecap manis<sup>1</sup>  
 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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