



Recipe

Thai Chicken Satay

Category

Cocktail Hour Snack

Description

Thai Marinated Chicken on a stick served with a peanut dipping sauce. Delicious served atop Pad Thai Fried Rice

Servings

6

Ingredients

0.50	C	Peanut Butter	for dipping sauce
3.00	cloves	Garlic	for dipping sauce
1.00	t	Ginger	for dipping sauce
2.00	T	Soy Sauce	for dipping sauce
1.00	T	Brown Sugar	for dipping sauce
1.00	whole	Lime	Lemongrass? for dipping sauce
1.00	t	Sesame Oil	for dipping sauce
1.00	t	Red Curry Paste	for dipping sauce
1.00	t	Sriracha	for dipping sauce
2.00	T	Water	for dipping sauce
1.50	Lb	Chicken	2 oz chicken per skewer...
0.50	C	Coconut Milk	for marinade
3.00	cloves	Garlic	for marinade
2.00	t	Ginger	for marinade
1.00	T	Fish Sauce	for marinade
1.00	T	Red Curry Paste	for marinade
3.00	T	Brown Sugar	for marinade
3.00	T	Soy Sauce	for marinade
0.50	t	Turmeric	for marinade
0.50	t	Cumin	for marinade
1.00	T	Cilantro	for marinade
		Peanuts	for plating
		Cucumber	for plating
		Pad Thai Fried Rice	if you want to serve them together
		Cilantro	for garnish
		Peanuts	Chopped, for garnish



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Add all of the ingredients to a large ziploc bag.
Refrigerate for at least 1 hour or overnight.

Remove chicken from refrigerator, skewer and sous vide for about 45 minutes. Sous Vide makes this EXTRA TENDER but you could also just grill to completion.

When you are ready to eat preheat grill to medium high heat.

Place on the grill and cook for 4-5 minutes on each side.
Serve with peanut dipping sauce, lime wedges and extra cilantro for garnish if desired.

Peanut Dipping Sauce

Add all of the ingredients to a food processor and pulse until combined. Alternately you can mix in a medium bowl with a whisk until combined. Set aside until ready to serve. You can do this well in advance and keep in the refrigerator for a couple of weeks or do it while the chicken is cooking.