



Chicken or Beef Sate

For 32 Skewers

Marinade:

1 1/3 cup coconut milk

8 tbsp. Chopped cilantro

4 tbsp. Green curry paste

6 cloves chopped garlic

2 tbsp. Grated ginger

4 tbsp. Peanut oil

3/4 cup sugar

3 lbs. of boneless chicken meat or flank steak cut into 1 1/2 oz. long strips.

32 long bamboo skewers soaked in water for at least 30 minutes.

Peanut Sauce (2 cups):

1 3/4 cups coconut milk

2 tbsp. Red curry paste

1/4 cup Thai or Vietnamese fish Sauce

3 tbsp. Sugar

1 cup roasted peanuts

Place everything in a blender on high speed. Place in sauté pan on medium heat for 15 minutes.

Mix all of the marinade ingredients together. Marinade the chicken strips for 30 minutes and the beef strips for 15 minutes. Remove the strips and skewer them on the bamboo skewers. Grill the beef skewers for 2-3 minutes per side and the chicken skewers for 4-5 minutes per side. Serve with peanut sauce.