

courtesy : Pn. Patra Salleh



Chicken Satay (Satay Ayam) is a delicious tasting barbecued, marinated chicken on a skewer. It is served with a slightly spicy (and slightly sweet) peanut sauce, onion and cucumber.

The recipe is done in four steps.

Step 1 : Chicken

Ingredients:

1kg cut chicken(breast or thigh cut);cubed

Method of preparation:

Cut chicken into bite size pieces or cubed.Put in a bowl and place in the refrigerator.

Step 2 : Marinade

Ingredients:

1/2 teaspoon cinnamon powder

10 shallots;finely diced

1 stalk lemongrass shoot;chopped

2 teaspoon cooking oil

1 teaspoon cumin seeds )

1 teaspoon coriander seeds )

1/2 teaspoon tumeric powder ) grind into paste

2 teaspoon peanuts;dry roasted )

1 teaspoon sugar )

1/2 teaspoon salt )

### Method of preparation:

In a blender, add cumin seeds, coriander seeds, tumeric powder, roasted peanuts, sugar and salt. Grind into paste. Pour the content into a bowl. Add cinnamon powder, shallot, lemongrass and cooking oil. Mix well. Next add the cut chicken pieces. Coat the chicken well with marinade. Marinate the chicken in the refrigerator overnight.

### Step 3 : Peanut Sauce

#### Ingredients:

300gm peanuts;dry roasted and coarse ground  
1in galangal ;chopped )  
2 stalks lemongrass shoot;chopped ) grind into paste  
1in ginger;shredded )  
1 large onion;sliced  
3 teaspoon ground red chillies  
1/2 cup tamarind juice;dissolve 3 or 4 pulps in a bowl;strain  
salt and sugar to taste  
1 tablespoon oil

### Method of preparation:

Heat oil in a wok. Add sliced onion. Saute till onion is golden brown. Next add the ground paste (galangal, ginger and lemongrass) and ground red chillies. Fry till the smell is fragrant. Add tamarind juice, salt and sugar. Stir well. Next add the coarse ground peanuts. Stir constantly till the sauce thickens. Pour sauce into a bowl and set aside.

### Step 4 : Grilling/Barbecue

## **Chicken Satay and Peanut Sauce (Satay Ayam dan Perenchah / Sos Kachang)**

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### **Ingredients:**

1 cup oil (for basting)

2 large onions;sliced

1 cucumber;sliced

sufficient bamboo or wooden skewers;

soaked before piercing chicken meat

### **Method of preparation:**

Fill grill with real charcoal. Do not use lighter fluid. Light grill. Pierce 3 or 4 marinated chicken pieces on each skewer. Place the skewers over glowing charcoal fire. Brush chicken occasionally with oil and turn skewers regularly till the chicken is cooked and tender. Serve hot with peanut sauce, onion and cucumber.

Note : The hotness of the peanut sauce can be controlled by adjusting the amount of ground red chillies.