

## Chicken Satay

Adapted from "The Asian Grill," by Corinne Trang.  
(Chronicle Books, \$22.95).

1 cup unsweetened coconut milk

1 tablespoon palm sugar OR granulated sugar

1 teaspoon ground coriander

½ teaspoon ground turmeric

¼ teaspoon ground cumin

2 to 3 pounds skinless, boneless chicken breasts, cut against the grain into 1/8-inch-thick slices or 24 jumbo tiger shrimp

12 long bamboo skewers

Spicy Peanut Sauce for dipping (recipe below)

► In a small bowl, whisk together coconut milk, sugar, coriander, turmeric and cumin until well incorporated and sugar is completely dissolved.

Put chicken and marinade in a resealable gallon plastic bag. Squeezing out air, seal bag. Holding on to ends, shake bag to coat pieces evenly with marinade. Refrigerate 2 hours, turning occasionally to redistribute marinade.

Soak bamboo skewers in water 30 minutes. Meanwhile, prepare a hot fire in a charcoal grill, or preheat a gas grill to 500 degrees (high). Thread 4 to 6 pieces of chicken on each skewer. Grill chicken skewers, turning pieces frequently to prevent burning, until crisp, 1 to 2 minutes per side. Serve with Spicy Peanut Sauce for dipping.

Makes 6 to 8 servings.

## Spicy Peanut Sauce

2 tablespoons vegetable oil

1½ to 2 tablespoons red curry paste

1 tablespoon shrimp paste

1½ cups unsalted roasted peanuts, finely ground

¼ cup palm sugar or granulated sugar

2 cups unsweetened coconut milk

2 cups chicken broth

½ cup tamarind concentrate

(available in Asian markets)

3 tablespoons hoisin sauce

½ cup minced, packed fresh Thai basil leaves

½ cup minced, packed fresh cilantro leaves

► In a saucepan, heat vegetable oil over medium heat. Add red curry paste and stir-fry until fragrant, about 2 minutes. Add shrimp paste and continue to stir-fry until shrimp paste is broken up and one shade darker, about 1 minute.

Add ground peanuts and stir, roasting until two shades darker but not burnt, 8 to 10 minutes. Add palm sugar or granulated sugar and continue to stir-fry until sugar is dissolved and starts to caramelize, 1 to 2 minutes.

Add coconut milk, chicken broth, tamarind concentrate and hoisin sauce. Reduce heat to low and simmer sauce until slightly thickened, about 30 minutes. By that time, the natural oils from the peanuts should have surfaced.

Turn off the heat and add Thai basil and cilantro. Cover and let cool. Store in refrigerator up to 3 days.

Makes about 5 cups.

Nutrition could not be accurately calculated.