

# Thai Chicken Satay with Peanut Sauce

From Leah Smith

3 lbs chicken tenderloins (this is the size of bag many supermarkets sell frozen – just thaw them first)  
About 20 skewers – soak them in water if using wooden ones.

## Marinade:

1 tablespoon light brown sugar  
1 tablespoon curry powder  
3 tablespoons peanut butter  
1/2 cup soy sauce  
1/4 cup freshly squeezed lime juice (about 1 lime)  
2 garlic cloves, minced  
crushed dried chili peppers (optional)  
grated ginger – about 1 teaspoon (optional)

Combine all ingredients in a small bowl – mix with a fork. Marinate the chicken at least 2 hours, and up to 24 hours. Skewer and grill until done (or broil until done) – about 8 minutes.

## Peanut Sauce:

2/3 cup peanut butter  
1, 14 oz. can unsweetened coconut milk (about 1½ cup)  
2 tablespoons freshly squeezed lime juice  
2 tablespoons soy sauce  
2 tablespoons brown sugar (or molasses)  
1 teaspoon fresh grated ginger root  
4 garlic cloves, minced  
  
1/4 cup chicken broth  
1/4 cup heavy cream  
cayenne pepper to taste (optional)  
chopped peanuts (about ¼ cup - optional)  
chopped fresh cilantro sprigs (about ½ cup - optional)



Combine the first 7 ingredients (peanut butter through garlic) in a saucepan. Season to taste with cayenne pepper, if using. Cook over medium heat, stirring frequently, until the sauce is as thick as heavy cream (about 15 minutes). Add chicken broth and cream and whisk until smooth. This mixture can be made several hours (or even a day) ahead and stored in the refrigerator. Bring to room temperature before serving (I reheat it in a saucepan over low heat). Stir in chopped peanuts and cilantro just before serving (if using). This makes a LOT of sauce. Probably more than you need – just eat the rest with a spoon, or use it to make Pad Thai (see ‘variation’, below).

Serve skewers with peanut sauce alongside for dipping.

## Variation:

I cook up some rice noodles (follow package directions), chop and stir-fry the chicken, and then toss all with the peanut sauce and some bean sprouts for a homemade Pad Thai-ish dish. (Of course, my kids won't eat the bean sprouts....)