

Chicken Satay



Why go out for Thai food when you can make it at home? These Thai-themed chicken satay are marinated in peanut sauce and grilled.

Ingredients:

- 2 tablespoons creamy peanut butter
- ½ cup soy sauce
- ½ cup lemon or lime juice
- 1 tablespoon brown sugar
- 2 tablespoons curry powder
- 2 cloves garlic, chopped
- 1 teaspoon hot pepper sauce
- 6 skinless, boneless chicken breast halves, cubed the long way
- Bamboo skewers

Preparation:

1. In a mixing bowl, combine the peanut butter, soy sauce, lime juice, brown sugar, curry powder, garlic and hot pepper sauce.
2. Place the chicken breast meat in the mixture and let marinate at least 2 hours (overnight is best).
3. Soak the bamboo skewers in water for 30 minutes.
4. Weave the chicken onto the bamboo skewers.
5. Preheat grill to high heat.
6. Grill over high heat for 5 minutes per side.

Notes:

- The above recipe quantities will produce a final product that will serve 12.

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