

Allan's Chicken Satay

Marinade

	1x	2x	4x
Sugar	2 Tbs	1/4 cup	1/2 cup
Curry Powder	1 Tbs	2 Tbs	4 Tbs
Soy Sauce	3 Tbs	1/3 cup	2/3 cup
Minced Garlic	2 Tbs	4 Tbs	8 Tbs
Minced Ginger	1 tsp	2 tsp	1 Tbs
Salt	1/2 tsp	1 tsp	2 tsp
Pepper	1/2 tsp	1 tsp	2 tsp
Oil	2 Tbs	1/4 cup	1/2 cup
Lemon Juice	3 Tbs	1/3 cup	2/3 cup
Chili Paste	1 Tbs	2 Tbs	4 Tbs

The night before, cut several chicken breasts (1-3 per person, depending on how hefty a person we're talking about) in to 1/2 inch wide strips and pound with a meat tenderizer until they are about 1/4 inch thick. Combine all marinade ingredients and submerge the chicken strips in the marinade. Refrigerate and let sit over night. The marinade is probably enough to cover around 6 breasts.

Sauce

1 onion
 2 cloves of garlic (minced)
 1Tbs sesame oil
 1 Cup of peanut butter
 1 tsp yellow curry powder
 4 Tbs brown sugar
 1/2 tsp salt
 1-2 tsp of hot chili paste
 1 1/2 Tbs of lemon juice
 milk from one coconut (can substitute canned)
 1/2 tsp fresh ginger (minced)

Mince the onion and heat the sesame oil in a wok. Add the onion and garlic and cook until the onion is tender. Reduce heat and add the peanut butter, curry, sugar, salt and chili paste. Combine well. Add the lemon juice and stir well. Finally, add the coconut milk and stir it in well also. Turn off heat. Dump the sauce into blender and blend on high, slowly adding hot water to make the sauce bind together.

To cook the chicken, skewer the strips on bamboo roasting skewers and barbecue for 5 to 10 minutes per side. You should, of course, be doing this while you are making the sauce so that you can eat the chicken hot. The ideal set up may actually be to have a little hibachi going right at the table so new skewers could be thrown on constantly, ensuring a constant supply of fresh, hot, succulent morsels to dip in the world famous sauce.