

Indonesian Satay

Oscar · 29/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

1 hr

Description

This is an original Indonesian satay I send it from a long way Hope all over the world readers can enjoy it

Ingredients

- - 3 tablespoons soy sauce - 3 tablespoons tomato sauce - 1 tablespoon peanut oil - 2 cloves garlic
- peeled and minced - 1 pinch ground black pepper - 1 pinch ground cumin - 6 skinless
- boneless chicken breast halves - cubed - 1 tablespoon vegetable oil - $\frac{1}{4}$ cup minced onion - 1 clove garlic
- peeled and minced - 1 cup water - $\frac{1}{2}$ cup chunky peanut butter - 2 tablespoons soy sauce - 2 tablespoons white sugar - 1 tablespoon lemon juice - skewers

Instructions

1. In a bowl
2. mix soy sauce
3. tomato sauce
4. peanut oil
5. garlic
6. black pepper
7. and cumin. Place chicken into the mixture
8. and stir to coat. Cover
9. and marinate in the refrigerator for at least 15 minutes
10. but not overnight. This will make the meat too dark. Preheat the grill for high heat. Heat vegetable oil in a saucepan over medium heat
11. and saute onion and garlic until lightly browned. Mix in water
12. peanut butter
13. soy sauce
14. and sugar. Cook and stir until well blended. Remove from heat
15. mix in lemon juice
16. and set aside. Lightly oil the grill grate. Thread chicken onto skewers
17. and discard marinade. Grill skewers about 5 minutes per side
18. until chicken juices run clear. Serve with the peanut sauce. Stephanie Morissette