Recipe: Singapore Satay + Spicy peanut sauce

The recipe shows you how to make juicy and tender marinated meat on skewers along with a sweet and savoury peanut sauce.

For satay

2 lbs boneless and skinless chicken quarters
3 tablespoon coconut or choice of cooking oil
½ tablespoon salt (or to taste)
1 tablespoon honey (or choice of sweetener)
Bamboo skewers, soaked in cold water for 3 hours (or overnight) -> omit this if making as a chicken chop

For Marinade (A):

2 garlic cloves, peeled
6 shallots, peeled
2 stalks of lemongrass (white part only) or juice of ½ lemon and lemon zest
1 knob (3 cm or 1 inch) of ginger
1 knob (3 cm or 1 inch) turmeric, chopped or 2 teaspoon turmeric powder
1 teaspoon coriander powder
1 teaspoon ground cumin

To serve with:
1 cucumber, cut into small pieces
1 red onion, quartered

Tip: You can soak the bamboo skewers while the meat is being marinated as it takes the same amount of time

Tip: For better flavours, you can toast ground spices in a dry skillet over medium-low heat and stir frequently till they become fragrant and darken slightly. Watch that it doesn’t burn!
Steps:
1) Blend ingredients for marinade in a food processor
2) Slice chicken into bite-sized quarters around 3cm in length
3) Combine chicken and marinade together, add the honey and salt. Stir to mix well. Leave to marinate in fridge for 3-6 hours (preferably overnight). Thread three or four pieces of meat into each bamboo skewer
4) Grill the satay skewers on medium heat until meat begins to brown. Turn skewers over, baste with oil and grill until the meat is fully cooked
5) Serve with cucumber, red onion and peanut sauce (recipe below)

For peanut sauce:
1 cup of skinless, roasted peanuts
1 big tablespoon tamarind pulps
1 cup water
½ teaspoon salt (or to taste)
1 teaspoon coriander powder
1 tablespoon palm sugar or sugar
2 tablespoon of sweet soy sauce (kecap manis)

Spice paste (B):
8 dried red chiles, seeded and soaked.
3 cloves garlic, peeled
3 clove small shallots, peeled
2 stalks of lemongrass, use only white part (keep the green part for cooking)
Optional: 1.5 cm or ½ inch galangal, peeled

Step 1: First, coarsely chop the roasted peanuts.
Step 2: In a bowl, add tamarind pulps and ¼ cup of warm water. Squeeze and extract juice from the tamarind pulp. Discard the tamarind pulp and keep the juice.
Step 3:
A) Next, prepare the spice paste (B). Chop the ingredients coarsely, transfer to food processor and blend until very fine. Add a little water to help in the blending if necessary.
B) In a saucepan, heat oil and add the spice paste in. Add the lemongrass (green parts) and fry until aromatic.
Step 4:
Add the coarsely chopped peanuts, water, tamarind juice, salt, sugar, coriander powder and sweet soy sauce. Stir to combine well. Reduce the peanut sauce on medium-low heat until peanut sauce thicken to desired consistency.