Chicken Satay with Peanut Sauce

Make-ahead · Serves a crowd · Spicy · Serves 12 (about 40 skewers)

Ken's note: TBD

Strips of curry-and-citrus-marinated chicken, woven on skewers and grilled hot, with a honey peanut sauce for dipping. Marinate at least 2 hours; overnight is best.

Ingredients

Chicken

- 2 Tbsp creamy peanut butter
- ½ cup soy sauce
- ½ cup lemon or lime juice
- 1 Tbsp brown sugar
- 2 Tbsp curry powder
- 2 garlic cloves, chopped (see note)
- 1 tsp hot pepper (red pepper flakes or cayenne)
- 6 boneless, skinless chicken breasts (about 3 lb), sliced lengthwise into strips

Peanut sauce

- 1 batch Peanut Sauce (Sauces)

Method

1. Soak about 40 wooden skewers in water for 30 minutes. Whisk the peanut butter, soy sauce, citrus juice, brown sugar, curry, garlic, and hot pepper together, add the chicken, and marinate in the refrigerator at least 2 hours.
2. Heat a grill to high. Weave the chicken strips onto the skewers and grill about 5 minutes per side, until cooked through with a little char.
3. Serve with the Peanut Sauce (Sauces).

Notes

Note. the card's garlic reads "2 c" with a smudge; it is almost certainly 2 cloves (or 2 Tbsp at the most), so 2 cloves are used here. The soy sauce provides the salt, so none is added.