

Satay Recipe

Ingredients:

- Chicken meats (4 legs or breasts - skins and bones removed)
- Onions and cucumbers (cut into pieces)
- Bamboo skewers (soaked in water for 2 hours to avoid burning)

Marinade Spice Paste:

- 1 teaspoon of coriander seeds
- 2 stalks lemon grass
- 6 shallots (peeled)
- 2 cloves garlic (peeled)
- 4 tablespoons of cooking oil
- 1 teaspoon of chili powder
- 2 teaspoons of turmeric powder (kunyit)
- 4 tablespoons of kecap manis (soy sauce)
- 1 tablespoon of oyster sauce

Steps:

Cut the chicken meat into small cubes. Grind the Spice Paste in a food processor. Add in a little water if needed. Marinate the chicken pieces with the spice paste for 10 - 12 hours. Thread the meat on to bamboo skewers and grill for 2 - 3 minutes each side till the meat are cooked. Serve hot with fresh cucumber and onion pieces.