

Singapore Satay

By Rita Hanin

Marinade

1 medium onion chopped
1 clove garlic chopped
2 tablespoons soy sauce
1 1/4 tablespoons coriander
2 tablespoons brown sugar
Olive oil
2 lbs beef or chicken strips

Peanut Sauce

1 lb ground peanuts (or a 14 oz. jar chunky peanut butter)
1 onion chopped
2 cloves garlic minced
3 tablespoons olive oil
4" of lemon grass stem
1 rounded tablespoon coriander
1/2 to 3/4 tablespoon cumin
Salt to taste
2-3 oz. of tamarind in water
1-2 tablespoons of brown sugar, to taste
3/4 to 1 1/2 tablespoons of paprika, to taste

Directions

Mix all ingredients for marinade. Marinate meat in refrigerator a few hours to overnight.

Soak tamarind in water.

Reserve 2-3 tablespoons of the juice.

Saute onion and garlic.

Mix onion and garlic with tamarind juice and remaining peanut sauce ingredients.

Cook beef or chicken on grill. Serve hot with peanut sauce.