



beef satay with peanut sauce

Whether you're eating yakitori in Japan, shish kebab in Turkey or chuanr in China, there is a universal caveman-thrill from eating meat off a stick. Looking for inspiration we bypassed the North American corn dog and traveled East – aromatic lemongrass and smooth peanut sauce lend our easy beef satay full-bodied flavor.

SERVES: 8

ingredients

Beef Satay

- 1¼ lbs beef tenderloin, cut into 2-inch strips
- ¼ cup soy sauce
- 2 tbsp packed brown sugar
- 1 tbsp fresh lime juice
- 1 small garlic clove, minced
- 1 (1-inch) piece of lemongrass, finely minced
- 1 tsp ground cumin
- ¼ tsp ground ginger
- 1½ tsp kosher salt
- ¼ tsp freshly ground black pepper

Peanut Dipping Sauce

- 1¼ cups chicken broth
- 1 cup smooth peanut butter
- 2 tbsp packed brown sugar
- 2 tbsp fresh lime juice
- 2 tbsp soy sauce
- 1½ tsp grated fresh ginger
- Wooden skewers, soaked in warm water for 20-30 minutes before threading on the meat

directions

1. Place beef strips in a large resealable bag. In a small bowl, stir together soy sauce, brown sugar, lime juice, garlic, lemon- grass, cumin, ginger, salt and pepper. Pour marinade over beef and toss to coat. Refrigerate 1-2 hours.
2. Preheat barbeque to medium-high.
3. Remove meat from refrigerator. Thread meat on to prepared skewers and discard marinade.
4. Grill over medium-high heat, 2-3 minutes per side or until browned and cooked to desired doneness.
5. For the peanut sauce, in a medium saucepan, whisk chicken broth, peanut butter, brown sugar, lime juice, soy sauce and ginger over medium-high heat. Whisk until smooth and thickened, about 6 minutes. Serve with cooked beef skewers. This sauce yields 2 cups and leftovers can be stored in the refrigerator for up to 1 week.



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