Chicken Satay

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 large chicken breasts - 1 cup coconut milk - 1/2 cup creamy peanut butter - 1/4 cup shoyu - 1/4 cup sake - 1 TBS rice vinegar - 2 tsp sesame oil - 2 cloves garlic (lightly roasted & minced) - 1/4 tsp cayenne pepper

Instructions

1. Slice chicken. Cut chicken breasts into strips lengthwise, about 4 strips per breast. 2. Prepare sauce/marinade. In a mixing bowl, combine remaining ingredients in a mixing bowl and blend thouroughly. Divide mixture into 2 equal parts. Reserve half of the mix to be used as dipping sauce. Pour remaining mixture over chicken. Marinade for at least 2 hours. 3. Cook chicken and sauce. Warm reserved sauce over low heat for 15 minutes, stirring occasionally. Thread chicken onto bamboo skewers and cover exposed part of skewer with foil. Grill chicken over medium heat until cooked through. 4. Serve. Arrange skewers on plate and serve with peanut sauce on the side.