



Chicken Satay

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1.5kg chicken (deboned & cut into cube)
- 1 tsp cumin powder
- 1/2 tsp cinnamon powder
- 8 shallots (finely minced)
- 1 tsp coriander
- 1/2 tsp tumeric powder
- 1 stalk lemon grass (lightly crushed)
- 1 tsp sugar
- salt to taste
- 2 tbsp oil

* Other than chicken, you can use beef or mutton.

Instructions

1. Mix coriander, cumin powder, turmeric powder, cinnamon powder, salt and sugar with minced shallots and 1 tablespoon cooking oil.
2. Marinate the chicken with this mixture for about 1 hour.
3. Thread 5 pieces of meat onto each skewer.
4. Grill over burning coal, constantly sprinkling cooking oil over the meat using crushed lemon grass. Turn over and continue grilling until the chicken is cooked - about 2-3 mins each side (I used convection, the taste wasn't that great comparing grilling on burning coal but that's all I could do when I don't have one..)
5. Serve hot with peanut sauce & fresh cucumber pieces.