Indonesian Grilled Lamb With Peanut Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Also known as **Indonesian Lamb Satay**

1. 500 gr lamb chops
2. 4 tbsp Indonesian sweet soy sauce
3. 2 tsp salt

Peanut Sauce:

1. 1/2 cup fried peanuts
2. 150 gr cane sugar
3. 3 cloves garlic
4. 3 red chilies (or according to your taste)
5. 3 lime leaves
6. 1/2 cup water
7. 1 tsp salt (or according to your taste)

Additional extras when served:
A drizzle of Indonesian sweet soy sauce and fried shallots

Instructions

1. Cut the lamb to bite-size chunks

2. Marinate the lamb with salt and Indonesian sweet soy sauce for about 30-45 min.
3. Put the lamb chunks on to bamboo skewers
4. Grill the lamb until it turns golden brown

Peanut Sauce:

1. Grind the peanuts, garlics, red chilies, and cane sugar in a mortar (or you can use a blender) until smooth

2. Add water gradually until it forms the consistency you want
3. Preheat a pan with a dribble of vegetable oil
4. Heat the sauce, add salt and lime leaves
5. Cook until it boils

Serve the lamb satay with peanut sauce and a drizzle of Indonesian sweet soy sauce and some fried shallots