

Chicken Satay

These make great appetizers or small plates bites. Serve with Crab Rangoon and chicken wings for a cocktail party.

Ingredients:

- 1 cup lemongrass, topped and tough bottom removed
- 1 cup sugar (this is a marinade so you need to use sugar and not substitute)
- $\frac{1}{2}$ cup fresh ginger peeled and chopped
- 4 Thai chilies, stems removed
- 6 cloves garlic, crushed
- 1 Tbl. turmeric
- $\frac{1}{4}$ cup fresh lime juice
- $\frac{1}{4}$ cup dark rum
- 1 oz. tequila
- 2 Tbls. fish sauce
- $\frac{1}{2}$ cup coconut milk
- 12 boneless chicken thighs
- $\frac{1}{2}$ cup chunky peanut butter
- 2 Tbls. soy sauce
- 3 Tbls. water
- bamboo skewers
- Kosher salt, to taste
- Vegetable oil, as needed

Directions:

1. Remove a few outer layers of the lemongrass, thinly slice, and set aside.
2. In a food processor, combine the lemongrass, sugar, ginger, Thai chile, garlic, turmeric, lime, rum, tequila, and fish sauce. Process until the mixture is as smooth as possible. Scrape down the sides of the processor periodically to ensure an even puree. Remove the mixture from the processor and transfer to a bowl.

Whisk in the coconut milk.

3. Cut the chicken thighs into strips about 1/2-inch wide. Place the chicken in a freezer bag with the marinade and refrigerate for at least 24 hours or up to 48 hours.
4. Soak bamboo skewers in cold water for 1 hour before threading.
5. Make a peanut sauce by whisking the peanut butter, soy sauce and water together in a small bowl. Set aside.
6. Begin threading the chicken and allow for approximately 1 thigh per skewer. If the chicken thighs are big, 1/2 a thigh per skewer will suffice.
7. Heat a cast iron griddle or grill on medium-high flame. Season the chicken with sea salt on all sides and grill.
8. Serve with peanut sauce