

Chicken Satay with Peanut Sauce

Recipe by Chef Ben Lierman
ClarkAppliance.com



- 1 T turmeric
- 1 T cumin
- 14 oz light coconut milk
- 4 T fish sauce
- 1 T curry powder
- 2 lbs chicken thighs, skinless, cut in half lengthwise

In a large bowl or plastic sealable bag, combine the marinade ingredients, adding the chicken tenders last and making sure they are thoroughly coated. Allow to sit at least 4 hours, preferably overnight.

At grilling time, preheat or prepare the grill for medium-high heat. Thread the chicken meat onto the skewers in a basket weave fashion, pushing to the end of the skewers so that the folds are pushed together. Discard the marinade. Grill 7-8 minutes, turning often, or until cooked through.

- 1 can coconut milk - (13.5 oz) = (or substitute half-and-half)
- 1 T red curry paste
- 1 cup sugar
- 1/2 tsp salt
- 1/4 cup water

In a medium saucepan over medium heat, blend the coconut milk and red curry paste until smooth. Add the sugar, salt and water and bring to a boil. Reduce heat and add the peanut butter, stirring until the sauce is smooth.

This recipe yields 4 cups.

Pad Thai Noodles

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- 1 oz tamarind paste
- 3/4 cup boiling water
- 2 T fish sauce
- 2 T brown sugar
- 1 T rice wine vinegar
- 4 oz rice stick noodles
- 6 oz extra-firm tofu
- 1 T peanut oil -- (1 to 2)
- 1 cup chopped scallions -- divided
- 2 tsp minced garlic
- 2 whole eggs -- beaten
- 1 cup napa cabbage -- thinly sliced
- 1 T dried shrimp
- 3 oz bean sprouts -- divided
- 1/2 cup roasted salted peanuts -- chopped, divided

Place the tamarind paste in the boiling water and set aside while preparing the other ingredients. Combine the fish sauce, brown sugar, and rice wine vinegar in a small bowl and set aside.

Place the rice stick noodles in a mixing bowl and cover with hot water. Set aside while you prepare the remaining ingredients. Once the other ingredients are measured out into separate bowls, drain the water from the noodles and set them aside. Cut the tofu into 1/2-inch wide strips, similar to French fries.

Press the tamarind paste through a fine mesh strainer and add to the sauce. Stir to combine.

Place a wok over high heat. Once hot, add 1 tablespoon of the peanut oil. Heat until it shimmers, then add the tofu. Cook the tofu until golden brown, moving constantly, for no longer than 1 minute. Remove the tofu from the pan to a small bowl and set aside.

If necessary, add some more peanut oil to the pan and heat until shimmering. Add 2/3 of the scallions and then the garlic, cook for 10 to 15 seconds. Add the eggs to the pan; once the eggs begin to set up, about 15 to 20 seconds, stir to scramble. Add the remaining ingredients in the following order and toss after each addition: noodles, sauce, cabbage, shrimp, and 2/3 of the bean sprouts and peanuts. Toss everything until heated through, but no longer than 1 to 2 minutes total. Transfer to a serving dish. Garnish with the remaining scallions, bean sprouts, and peanuts. Serve immediately with the ground chile peppers and lime wedges.