

# Saté Chicken

Serves 2 as a main course or 4 as an entree.

These fine morsels of savoury tastiness are the a great example of a classic recipe, honed over generations to a fail safe guarantee of popularity.

You will need:

- 500g chicken breast (or thigh fillets)
- 1 cup hot chicken stock
- ½ cup crunchy peanut butter
- 2 tablespoons ho shing wing (or sherry)
- 1 tablespoon brown sugar
- 1 tablespoon soy sauce
- Juice of half a lemon
- 1 very finely sliced onion
- 2cm fresh ginger, peeled and julienned
- 1 clove minced garlic
- 1 tablespoon garam marsala
- 1 tablespoon curry powder

Slice the chicken into long strips.

Combine the remaining ingredients in a bowl and pour over the chicken.

Refrigerate for a minimum of 2 hours (but preferably overnight).

Preheat the barbecue.

Thread the chicken strips onto skewers.

Grill the kebabs for approximately 16 minutes, turning once.

Simmer the remaining marinade for 20 minutes and serve as an accompanying sauce. Garnish with coriander leaves and finely sliced red capsicum and serve on a bed of steamed jasmine rice. Delicious!

