

Chicken Satay with Peanut Sauce

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chicken satay

3 stalks lemongrass (bottom 8 inches, outer layer removed, cut into 2-inch pieces)
2 large shallots, peeled, trimmed, and coarsely chopped
2 large cloves garlic, peeled
1/3 cup light brown sugar
1 1/2 tbsps ground coriander
1 tbsp ground cumin
1/2 tsp ground turmeric
2 tbsps fish sauce (use Red Boat or Thai Kitchen for gluten-free versions)
1 1/2 tbsps kosher salt
2 tbsps canola oil
4 lbs. skinless, boneless chicken thighs, cut into 1-inch pieces

peanut sauce

1/4 cup canola oil
4 medium shallots, peeled, trimmed, and thinly sliced
2 cloves garlic, peeled, thinly sliced
1 stalk lemongrass (bottom 8 inches, outer layer removed, cut into 2-inch pieces)
1 jalapeño pepper, thinly sliced (remove seeds for less heat)
1 tbsp fresh ginger, minced
1 1/2 cups unsalted roasted peanuts
1/2 cup unsweetened coconut milk
2 tbsps light brown sugar
3 tbsps lime juice
2 tbsps fish sauce (use Red Boat or Thai Kitchen for gluten-free versions)
1 tbsp soy sauce (use tamari for gluten-free version)
pinch crushed red pepper flakes
1/2 cup hot water

Prepare the chicken satay: Place the lemongrass, shallots, garlic, sugar, coriander, cumin, turmeric, fish sauce, salt, and canola oil in a food processor. Purée into a paste. Empty the marinade and the chicken into a bowl and toss to coat the chicken. Thread the chicken onto skewers and refrigerate for 30 minutes to an hour. While the chicken marinates, prepare the peanut sauce.

Make the peanut sauce: Heat the oil in a medium saucepan over medium heat. Add the shallots, garlic, lemongrass, jalapeño, and ginger to the hot oil. Stir until the ingredients have softened and browned, about 10 minutes. Empty the contents into a food processor along with the peanuts, coconut milk, sugar, lime juice, fish sauce, soy sauce, and red pepper flakes. Process into a smooth paste. Pour everything back into the medium saucepan and cook over low heat, stirring often, until the sauce turns thick and the fat separates from the solids (about 20 minutes). Whisk in the hot water until the sauce is smooth. Keep warm over low heat or chill in the refrigerator if making ahead. The sauce keeps up to 5 days and can gently reheated. If it is too thick, stir in a tablespoon or two of hot water until desired consistency.

Grill the chicken: Grill the chicken skewers over medium-high heat. Turn the skewers to get an even light char on the chicken until the pieces are cooked through – about 10-12 minutes. Serve with peanut sauce. Serves 8.