

RV GODDESS: Thai Chicken Satay

This marinade can be used on chicken, beef, tofu, anything. There are many recipes out there for Thai peanut sauce, but I just buy a jar or bottle. Soak the bamboo skewers in water for about an hour before using, so they won't burn on the grill. This is pretty on a platter - garnished with fresh cilantro leaves. Satay (or Sate) are also great as an appetizer.

MARINADE:

- 1 teaspoon sugar
- 1 teaspoon dried coriander
- 1 teaspoon dried cumin
- ½ teaspoon salt
- 2 cloves garlic, minced fine
- 1 Tablespoon freshly grated ginger
- 2 Tablespoons canola (or vegetable) oil
- 1 Tablespoon soy sauce

- 1 pound chicken breasts or thighs (boneless, skinless), cut into one-inch strips
- Bamboo skewers
- Thai Peanut Sauce/Thai Satay Sauce, (purchased) as a dip

Mix marinade ingredients together in a bowl. Place sliced chicken in a ziplock bag, pour marinade over and toss in bag to coat. Let the chicken marinade for about one hour. Thread chicken onto skewers. (Place several on a skewer if serving as a main course, or just one if serving as an appetizer.) Grill over hot coals until just cooked through. Serve with Thai Peanut Sauce/Satay Sauce.