

Beef Satay w. Peanut Sauce



Beef

Ingredients:

Beef sirloin or flank steak – 3 lbs, sliced thinly
Wooden skewers – 30 (soaked in water for 30 mins)
Soy sauce – ½ cup
Coconut milk – ½ cup
Brown sugar – 3 tbsp
Garlic (minced) – 4 to 5 cloves
Turmeric powder – 1 tsp

Directions:

Mix soy sauce, coconut milk, brown sugar, garlic, and turmeric.
Marinate beef 2 to 12 hours beforehand.
Thread beef onto skewers.
Grill or broil over medium-high heat, 2 to 3 mins per side.

Peanut Sauce

Ingredients:

Peanut butter – 1.25 cups
Coconut milk – ¾ cup
Soy sauce – 3 tbsp
Brown sugar – 2 tbsp
Fresh lime juice – 1.5 tbsp

Directions:

Simmer peanut sauce ingredients until smooth and warm.
Serve satay hot with peanut sauce.