

Beef Satay Skewers



Ingredients

For the Marinade	For the Sauce
½ large or 1 small brown onion	1 large brown onion
2 garlic cloves	2 garlic cloves
2.5cm piece fresh ginger, peeled	2.5cm piece fresh ginger, peeled
½ tsp ground cumin	1 small red chili, deseeded
½ tsp ground fennel	3 tbsp peanut oil
½ tsp ground coriander seeds	1 tsp ground coriander seeds
1 tsp ground turmeric	1 tsp ground turmeric
2 tsp grated palm sugar (or use brown sugar)	1 tbsp grated palm sugar (or use brown sugar)
Pinch salt	2 tbsp kecap manis
100 ml water	¾ cup unsalted roasted peanuts, finely chopped
500g beef fillet, thinly sliced	1 cup water
Bamboo skewers, soaked in water	Juice of ½ lime
Peanut oil	1tsp salt
	Fresh lime wedges, to serve

Directions

Step 1 – To make the marinade, blend the onion, garlic, ginger, spices, sugar, salt and water to form a paste. Add the meat slices, mix thoroughly and leave to marinate for a few hours or overnight.

Step 2 – To make the sauce, blend the onion, garlic, ginger and chili to form a paste. Heat the peanut oil in a frying pan over medium heat, add the onion mix and cook for a few minutes until fragrant, then add



the coriander and turmeric and stir to combine. Add palm sugar, kecap manis, peanuts, water, lime juice and salt and simmer on medium heat, stirring constantly for approximately 15 minutes or until sauce begins to thicken. Set aside.

Step 3 – Heat the BBQ to medium heat (180 - 200°C) and prepare the BBQ for direct cooking, ensuring the grills are clean.

Step 4 – Thread the steak pieces onto the skewers, brush with a little peanut oil and grill on both sides until cooked and slightly charred. Once cooked, serve immediately with the warmed satay sauce and lime wedges.

