

Indonesian Chicken Sate

Ingredients

For the chicken

- 2 - 3 lbs of boneless, skinless chicken thighs, cut into bite-size pieces
- 3 medium shallots, minced
- 2 garlic cloves, minced
- 1 red Thai chili, minced
- 2 Tbsp ground coriander
- 1 Tbsp ground nutmeg
- 1 Tbsp ground cumin
- 1 tsp paprika
- salt to taste
- 1 cup [kecap manis](#) (sweet soy sauce)
- 1 Tbsp peanut oil
- 1 Tbsp soy sauce
- wooden skewers

For the peanut sauce

- 1 Tbsp peanut oil
- 1 shallot, minced
- 2 garlic cloves, minced
- 1 tsp minced Thai chili
- 1 cup peanut butter
- 1 cup water
- 2 [kaffir lime](#) leaves, smashed
- 1/4 cup [kecap manis](#) (sweet soy sauce) or to taste
- 1 - 3 Tbsp palm or brown sugar (optional)
- juice of 1-2 limes

Directions

For the chicken

Place chicken, shallots, garlic, chili, coriander, nutmeg, cumin, paprika, salt, kecap manis, peanut oil and soy sauce in a large bowl and mix well, until chicken is fully coated. Marinate in the refrigerator for at least one hour.

Soak the wooden skewers in water, for at least 30 minutes.

Meanwhile, prepare the peanut sauce (directions below).

Oil the grill and preheat grill to medium.

Thread chicken through skewers.

Place the chicken skewers on the grill and grill, over direct heat, for about 4 minutes in each side. Serve with peanut sauce.

For the peanut sauce

Heat the oil in a small saucepan over medium-high heat. Add the shallots, garlic and chili and cook for a minute or two, until aromatic. Add the peanut butter, water and kaffir lime leaves and stir until combined. Stir in the kecap manis, sugar (if using) and lime juice. Cook until it has the consistency you desire - add more water if it's too thick. Taste and adjust seasonings.