

Madura-style Chicken Satay

Ingredients

For the chicken

- 3 lbs boneless, skinless chicken thighs, cut into 1" cubes
- 3/4 cup [kecap manis](#), divided
- 1 lime, zested and juiced
- 3/4 tsp salt
- 3/4 tsp black pepper
- 30 bamboo skewers
- 2 Tbsp coconut oil

For the peanut sauce

- sunflower or vegetable oil
- 2 long red chilies, trimmed, seeded and minced
- 1 garlic clove, peeled and crushed
- 1 cup natural peanut butter
- 1/4 cup kecap manis
- 1- 2 tsp tamarind paste
- pinch of sea salt

Directions

Marinate the chicken

Place the chicken cubes in a large bowl. Add 1/2 cup kecap manis, the lime zest, salt and pepper. Mix well and marinate in the fridge for at least one hour.

Soak the skewers in water in a plate large enough to fit them.

Make the glaze

Meanwhile, place the remaining 1/4 cup kecap manis and the lime juice in a small saucepan. Heat over high heat until thickened. Set aside.

Prepare the peanut sauce

Heat oil in a small saute pan over medium heat. Add the minced chilies and garlic and sauté until softened, about 4 minutes. Transfer to the bowl of a mini chopper, food processor or blender.

Add the peanut butter, kecap manis, tamarind paste and salt. Pulse blend once and add 1 Tbsp water Repeat, adding a total of 1/3 cup of water. Continue blending until the sauce is fully blended. Adjust kecap manis and salt as needed.

Grill the chicken

Remove chicken from the fridge and let come to room temperature, about 15 minutes.

Thread 4 to 5 pieces of chicken in each skewer. Brush lightly with coconut oil.

Prepare the grill for indirect heating. Heat one side of the grill to high. Brush the grates on the other side with coconut oil. Place the skewers on the oiled side and grill for 6 to 8 minutes, turning every couple of minutes. As it cooks, brush the chicken with the prepared glaze. Remove from the grill, cover with aluminum foil or a kitchen towel and let rest for 5 minutes.

Serve the skewers with the peanut sauce.