

# Sasak Style Beef Sate

## Ingredients

- 4 candlenuts\*
- 4 garlic cloves, minced
- 4 red chilies, trimmed and minced (seed them if you want it less spicy)
- 1 tsp shrimp paste
- 1 cup coconut milk
- 3 Tbsp kecap manis
- 1 1/2 lbs top sirloin or tri-tip, cubed

\*You can substitute with raw, peeled Brazil nuts, macadamia nuts, cashews or almonds.

## Directions

Heat a non-stick pan over medium-high heat and add the nuts, minced garlic, chilies and shrimp paste. Stir fry for 3 minutes.

In a large bowl, mix the coconut milk and the kecap manis. Stir in the nut mixture. Add the beef cubes and marinate for 3 hours.

Preheat grill to high heat or broiler. Place meat cubes in skewers. Grill or broil for 3 minutes on each side, brushing with marinade after turning.