



## INGREDIENTS:

2 Chicken Thighs, Cut into Thin Strips

### SATAY MARINADE

1 Package Wooden Skewers

1/4 Cup Minced Lemongrass,  
Fresh or Frozen

2 Shallots or 1 Small Onion,  
Sliced

3 Cloves Garlic

1-2 Fresh Red Chilies

1 Thumb-Size Piece Ginger,  
Thinly Sliced

2 Tbsp. Ground Coriander

3 Tbsp. Dark Soy Sauce

5-6 Tbsp. Brown Sugar

## DIRECTIONS:

1. Cut chicken into thin strips and place in a bowl.
2. Chop up all marinade ingredients.
3. Pour the marinade over the meat and stir well to combine. Allow at least 1 hour for marinating, or longer (up to 24 hours).
4. When ready to cook or grill, thread meat onto the skewers.
5. Grill the satay, basting the first time you time it with a little of the leftover marinade from the bottom of the bowl. Or broil in the oven on a broiling pan or baking sheet with the oven set to "broil." Place satay close beneath the heating element and turn the meat every 5 minutes until cooked.

**COOKING  
SKILLS  
ACADEMY**