

"THE #32"

MARCO BUSTOS'

— BEEF AND CHICKEN SATAY —

FRESH ^{ST.} MARKET



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with coconut & peanut butter sauce

INGREDIENTS

12-16 bamboo skewers	2 tbsp soy sauce	3/4 cup	unsweetened creamy peanut butter
2 lbs chicken pieces	2 tsp salt		
2 lbs beef sirloin	1 tsp pepper	1/2 tbsp	salt
1 cup roasted, unsalted peanuts	1 tbsp grated ginger	3/4 cup	sugar
	— SAUCE —	2 tbsp	apple cider vinegar or white vinegar
2 tbsp cilantro	1 can unsweetened coconut milk	1/2 cup	water
2 tbsp fish sauce			
2 tbsp lime juice	1/4 cup curry paste		

DIRECTIONS

Soak skewers in water overnight. Combine everything in a food processor and puree until smooth. Add water to thin it out if it's too thick. Split marinade between two bowls and add meat to separate bowls, marinade for at least 4 hours, preferably overnight. Place meat onto skewers. Grill skewers for 2-3 minutes per side, turning frequently to avoid burning. Cover ends of skewers with foil if they are burning. To make the sauce put everything into a medium heavy-bottomed pot and bring to a very gentle boil over medium heat, whisking constantly. Let the mixture simmer for 3-5 minutes over low heat. Take the pot off the heat, let the sauce cool down to room temperature (or slightly warmer), and serve the sauce with satay.

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