

# SATAY SAUCE

## Recipe By:

Janelle Bloom Microwave cookbook

## Summary:

Serve hot with chicken or meat kebabs. If sauce is too thick, add a little coconut milk or chicken stock.

## Ingredients:

- 1 tablespoon brown sugar
- 1 onion, finely chopped
- 1 clove garlic, crushed
- 1 tablespoon ginger, grated
- 1 tablespoon oil
- 60g (roughly 2 oz) butter, or 30g (roughly 1 oz) if you prefer less fat
- 1 teaspoon curry powder
- ¼ teaspoon chilli powder
- ½ teaspoon turmeric
- 1 tablespoon soy sauce
- ½ cup peanut butter, crunchy
- ½ cup coconut milk
- ½ cup chicken stock
- 1 tablespoon lemon juice, optional

## Directions:

1. Place sugar, onion, garlic, and ginger in bowl with butter and oil. Cook on HIGH for 3-5 minutes or until tender.
2. Stir in curry powder, chilli powder, turmeric, soy sauce, and peanut butter. Mix until well combined. Cook for 1 minute on HIGH.
3. Add coconut milk, chicken stock, and, optionally, lemon juice, if you like a tangier sauce. Simmer for 10-15 minutes on MEDIUM.

Stir to combine mixture and serve with your favourite grilled meats or vegetables!

STEVEN'S  
QUANTUM  
KITCHEN