

Beef Satay - 60 pieces

1.75 kg	sirloin tip
24 g	minced garlic
12 g	minced ginger
2	small chiles crushed
8 g	curry powder
12 g	chopped cilantro
120 ml	soy sauce
60 ml	sesame oil
6 g	minced lemon grass
60	bamboo skewers - 6 inch
500 ml	peanut sauce

1. Slice the meat lengthwise into 1 oz portions.
2. Combine the marinade ingredients with the meat and refrigerate 1-2 hours.
3. Soak the skewers in water for 30 minutes.
4. Remove the marinade from the meat and scrape of any excess. Weave each slice of meat onto a skewer.
5. Sear on hot grill or broil until medium rare, about 1 minute per side.
6. Serve with sauce.

Peanut Sauce

250 g	peanut or soy butter
20 g	jalapeno, seeded and minced
30 g	garlic, minced
14 g	sugar
pinch	cayenne
125 ml	each; lime juice, soy sauce, peanut or vegetable oil, and water
14 g	cilantro leaves, chopped

1. Combine all the ingredients, except the cilantro, in a small saucepan. Heat over medium heat, stirring often until sauce comes to a boil.
2. reduce heat and simmer for 2-3 minutes. Adjust the consistency with water.
3. Remove from heat and add the cilantro.