
Satay Gai

Chicken Satay

From the Manassas Gourmet Club

8 appetizer servings

Serve with [Thai Satay Sauce](#)

Quantity	Ingredients	Preparation Notes
2	Whole Chicken Breasts boned and skinned	• Cut chicken breasts into long strips - 1/2 to 3/4 inch wide
1 tsp	Salt	• Mix with salt and pepper
1/4 tsp	Black Pepper	• Combine remaining ingredients in a medium size bowl
1/2 C	Coconut Milk	• Stir in chicken
1/2 C	Gingerroot Chopped (1/4 lb)	• Cover and marinate in refrigerator 4 - 6 hours
3 Tbsp	Whipping Cream	• Bring to room temperature before grilling
2 Tbsp	Butter, melted	• Make Thai Satay Sauce
1 tsp	Curry Powder	• Prepare grill, coals should be very hot
1 tsp	Ground Coriander	• Set grill close to coals
		• Thread chicken onto 16 skewers
		• Grill chicken 5 - 8 minutes on each side or until fully cooked, turning as needed. Do not overcook.
		• Serve with Thai Satay Sauce .