

Spice is Nice II

Satay Sauce

Ingredients

1 cup of red skin peanuts

4-5 tbsp peanut oil

1 cup of coconut milk

2-3 tbsp sugar

4-5 tbsp tamarind juice

Salt to taste

Blend

5-10 dried red chillies (soaked in hot water)

5-6 pips garlic

5-6 shallots

3-4 fresh lemon grass stalks

2-3 stalks fresh coriander

1 small piece of shrimp paste

1 tsp ground cumin

Method

Dry roast peanuts and pound roughly

Heat oil in a wok and fry the blended ingredients until fragrant

Add tamarind juice and coconut milk

Cook for about five minutes

Add peanuts, salt and sugar

Lower heat and cook for 15-20 minutes until oil separates

Serve with satay, cucumber slices and red onion slices