

## Satay Ayam

Recipe supplied by Henny Alianto Kadarwsman

### ingredients

400 grams thigh fillet

2 brown onions

2-3 cloves Garlic

sweet soya sauce

vegetable oil

6 skewers

### directions

- 2 cloves of garlic, 8 slices of onion, chopped together.
- Cut chicken 2x2 cm.
- Place 5 pieces of chicken on each skewer.
- Marinate with chopped garlic and onion, oil and sweet soya sauce. Leave it for 15 minutes.
- Heat griddle frying pan 120 degrees Celsius and brush with oil.
- Place chicken on frying pan, turn until golden brown (10 minutes).

## Satay Sauce

### ingredients

100 ml water

4 tablespoons crunchy peanut butter

2 tablespoons soya sauce

½ lemon

Salt

Sugar

Pepper

### directions

- Heat saucepan 100 degrees Celsius, add 100 ml water, 4 tablespoons peanut butter, 2 tablespoons soya sauce, squeeze of lemon, pinch of pepper, sugar and salt.
- Stir until even and thick.
- Serve sauce on top of cooked satays.

