

Tsingtao Beer Chicken Skewers



Cooking time: 20 minutes + marinade time

Serves: 2-3

Profitability:

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Ingredients:

CHICKEN SKEWERS

500g chicken thighs, thinly sliced approx finger-width

Wooden skewers

THE MARINADE

2 stalks lemongrass, white part only, finely chopped

2 cloves garlic, crushed

2 tbsp soy sauce

2 tbsp fish sauce

2 tbsp rice vinegar

2 tbsp vegetable oil

2 tbsp honey

1 tbsp curry powder

100ml Tsingtao Beer

Freshly ground black pepper

SATAY SAUCE

2 tbsp vegetable/sunflower oil

200g dry roasted peanuts, crushed

SPICE PASTE

4 dried red chillies, seeded & soaked in warm water

2 cloves garlic

10 Thai shallots

1 lemongrass, white part only

1/2 inch galangal

THE LIQUID

2 tbsp sweet soy sauce (Kecap Manis)

1 tbsp sugar (palm sugar preferred)

3 tbsp tamarind concentrate

150ml hot water

Pinch salt

Steps:

THE MARINADE

Add the marinade to the chicken, mix and refrigerate for half an hour

Thread 4-5 pieces chicken onto skewers lengthways; threading the skewer back and forth to ensure the chicken cooks evenly

Use 1 tbsp vegetable oil to fry the chicken skewers until golden brown

Chop the spice paste ingredients and blend

Melt the tamarind pulp, palm sugar, salt & soy sauce in the hot water

Fry the spice paste in oil for 4-5 minutes until aromatic

Add the peanuts and liquid ingredients. Simmer on low, stirring for a thick consistency

TO SERVE

Serve the chicken skewers with jasmine rice and satay sauce