



# Chicken Sate with Spicy Peanut Sauce

Featuring Chardonnay vinegar Lemon and Chili olive oil

by Ken Smedema

## Ingredients:

Two pounds skinless boneless chicken breasts cut in one inch strips

¼ cup soy sauce

Two tablespoons dark brown sugar

Three tablespoons Chardonnay vinegar

Four cloves garlic minced

Three tablespoons Lemon olive oil

Three tablespoons Chili olive oil

Three tablespoons fresh grated ginger

## Peanut Sauce:

One cup smooth peanut butter

¼ cup low-sodium soy sauce

One tablespoon grated ginger

Two teaspoons Chili olive oil

Two tablespoons dark brown sugar

Two limes juiced

One tablespoon sambal or other chili paste

½ cup hot water

Shelled salted peanuts chopped **Continued**



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Oil and vinegar to tap, taste and treasure

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## Directions:

Chicken: Combine soy, sugar, vinegar, garlic, oils, and ginger in a large bowl. Add the chicken strips, toss, and refrigerate for up to two hours. Thread onto soaked skewers and grill until fully cooked.

Sauce: Combine all ingredients except for the peanuts and whisk until smooth. Put into a serving dish and top with chopped peanuts.



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