SINGAPORE / SINGAPORE STREET FOOD

SINGAPORE SATAY: LAMB, CHICKEN AND BEEF

Singapore Malay satay marinates lamb, chicken and beef with cumin, coriander, turmeric and lemongrass, grills them over charcoal with sweet soy and serves them with peanut sauce, cucumber and onion.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
6	45 min	30 min	1 h 15 min	Medium	Medium

INGREDIENTS

FOR THE MEAT

400 g lamb shoulder, in 2 cm pieces

400 g boneless chicken thighs, in 2 cm pieces

400 g beef rump, in 2 cm pieces

36 bamboo skewers, soaked

FOR THE MARINADE

8 shallots

4 garlic cloves

3 lemongrass stalks, white part only

20 g galangal

20 g fresh turmeric (or 1 tsp ground)

1 tbsp ground cumin

1 tbsp ground coriander

1 tsp ground fennel

3 tbsp palm sugar

2 tsp salt

3 tbsp neutral oil

FOR BASTING

3 tbsp kecap manis

2 tbsp neutral oil

1 lemongrass stalk, bruised, as a brush

FOR THE PEANUT SAUCE

8 dried red chillies, soaked

6 shallots

3 garlic cloves

1 lemongrass stalk, white part only

3 tbsp neutral oil

250 g roasted peanuts, coarsely ground

400 ml water

2 tbsp tamarind paste

3 tbsp palm sugar

1 tsp salt

TO SERVE

1 cucumber, in chunks

1 red onion, in wedges

METHOD

MARINATE

1. Blend the marinade ingredients. Divide between the three meats, mix well and leave for at least 4 hours, better overnight.
2. Thread the meats on separate skewers, pushed close together.

MAKE THE PEANUT SAUCE

3. Blend the chillies, shallots, garlic and lemongrass. Fry in the oil over medium heat for 8 minutes, until dark red.
4. Add the water, peanuts, tamarind, palm sugar and salt. Simmer for 15 minutes, until thick and the oil rises.

GRILL

5. Light a charcoal grill and let it burn down to hot embers. Mix the kecap manis and oil.
6. Grill the skewers for 6 to 8 minutes, turning often and brushing with the sweet soy using the lemongrass, until charred at the edges and cooked through.
7. Serve with the peanut sauce, cucumber and onion.

USEFUL SHORTCUTS FOR HOME COOKS

Leave a little fat on the lamb and beef: it drips, smokes and keeps the meat juicy.

Cook the chicken a minute or two longer than the red meat.

Grill under a very hot oven grill if you have no charcoal.

At Haig Road Food Centre Will orders the satay as a mixed plate: lamb, chicken and beef, with a bowl of sauce, cucumber and raw onion.He tastes the lamb first: cumin in there, grilled with a little bit of sweet soy, a great flavour. The beef is similar, cumin and soy. Very good.This is our home version, one marinade for...