

## Satay Manis Recipe

(Sweet Skewered Meat Recipe)

**Ingredients:** Serves 4

500g beef loin, cut into pieces  $\frac{1}{2}$  x  $1\frac{1}{2}$  x 2 cm

2 tablespoons lime juice

3 tablespoons sweet soy sauce

1 tablespoon oil

Wooden skewers (soaked in water at least an hour before using)

**Spices (ground):**

1 tablespoon coriander, roasted

a pinch of cumin, roasted

1 teaspoon peppercorns

4 cloves garlic

4 red chilies

**Method:**

Mix and knead beef with ground spices, lime juice, sweet soy sauce and oil. Let the mixture stand at least 30 minutes. Thread 4-5 pieces beef onto a skewer, brush it with remaining marinade and grill until golden brown. Serve with sweet soy sauce or peanut sauce, or both. **Sweet Soy Sauce:** Grind 10 bird's eye chilies with 4 shallots, and combine with 3 tablespoons sweet soy sauce.

**Peanut Sauce:** Grind 2 red chilies with 100g roasted or fried peanuts. Add 100cc water and stir well.

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