

## Sweet Soy Marinade Sate Recipe

### (Sate Manis)

#### Ingredients:

600 g leg of lamb or 600g beef tenderloin or top round (topside) cut into 1.5cm cubes;  
or chicken breast or fermented soy bean cakes (tempe), cut into 2.5cm cubes  
2 limes (calamansi), cut into wedges

#### Spice paste:

3 tablespoons vegetable oil  
60 g shallots, peeled and sliced  
40 g garlic, peeled and sliced  
70 g red chilies, halved, seeded and sliced  
1 tablespoon coriander (cilantro) seeds, roasted and crushed  
1 tablespoon cumin seeds  
2 tablespoons lime (calamansi) juice  
1 tablespoon palm sugar, chopped  
1 teaspoon salt  
4 tablespoons sweet soy sauce (kecap manis)

#### Method:

Prepare spice paste. Combine all ingredients, except sweet soy sauce, in a stone mortar or blender (processor) and grind into a fine paste. Add sweet soy sauce and blend well. Transfer spice paste to a heavy saucepan and place over medium heat. Sauté until fragrant, then remove from heat and allow to cool to room temperature. Mix meat of choice or soy bean cakes with spice paste and leave to marinate in a cool place for 30 minutes. Thread meat or soy bean cake pieces onto bamboo skewers that have been pre-soaked in water. Either oven-grill at very high heat or place over very hot charcoal, turning a few times. Remove when cooked. Serve with lime wedges and extra sweet soy sauce as a side dip. Another serving suggestion is to serve sate with peanut sauce and compressed rice cakes. To save time, ready-made rice cakes can be bought at Asian stores or supermarkets.

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