



CHICKEN SATAY

For marinade:

1 tsp. ginger, minced
1 tsp. garlic, chopped
1 Tbsp. sesame oil
1 tbsp. rice wine vinegar
1 tsp. curry powder, ground
 $\frac{1}{2}$ tsp. turmeric
1 tsp. black pepper
Salt to taste

5 lbs. chicken, cut into medallions or strips

Directions:

1. Mix together all marinade ingredients. Place in glass dish or plastic freezer bag.
2. Add chicken and marinate for 30 minutes (can be marinated up to 24 hours).
3. Grill chicken on medium-high heat for 3 to 4 minutes on each side or until done.
4. Put chicken on small bamboo skewers. Serve with *Ginger Peanut* dipping sauce.