

Satay Sauce

Serves 6-8

Metric

1 medium onion, finely chopped
2 cloves of garlic
1 tsp sambal oelek
¼ tsp fermented shrimp paste
Salt
2 T oil
200 gm peanut butter
2 T ketjap manis (sweet soy sauce)
1 T brown sugar
1 T lemon juice/rice vinegar
Water, as needed

US

1 medium onion, finely chopped
2 cloves of garlic
1 tsp sambal oelek
¼ tsp fermented shrimp paste
Salt
2 T oil
1 cup peanut butter
2 T ketjap manis (sweet soy sauce)
1 T brown sugar
1 T lemon juice/rice vinegar
Water, as needed

1. Crush the onions and the garlic together with the sambal and fermented shrimp paste into a fine paste.
2. In a saucepan, heat the oil and add the paste, cooking for about 3 minutes.
3. Add the peanut butter, ketjap, sugar and lemon juice and simmer for 5 minutes.
4. Pour over meat skewers and serve.