

# THE CLEAR CONSCIENCE RECIPE COLLECTION

## ***Beef Satay with Peanut Sauce***

Servings: 4

Prep Time: 30 minutes

Total Time: 90 minutes

### **Peanut Sauce**

13.5 fl oz coconut milk

2 Tbsp red curry paste

4 Tbsp fish sauce

3 Tbsp sugar

0.5lb ground peanuts

### **Instructions**

Place all ingredients in a pot, stir and let simmer until well combined.

### **Satay**

#### **Marinade**

4oz coconut mil

2 Tbsp fresh cilantro

2 Tbsp curry powder

3 Tbsp sugar

4 oz fish sauce

1 Tbsp peanut oil

Beef, best cut in thin roulades

Wooden skewers

### **Instructions**

Combine all ingredients for the marinade in a bowl. Cut the beef into small bite size pieces and prong the meat onto the skewers. Dip in the marinade, place on a plate and refrigerate for an hour (or longer). Drizzle with remaining marinade while barbecuing the skewers and serve hot from the grill with the peanut sauce.

Tip: put the wooden skewers into the water before using them. This will prevent them from burning.