

# BEEF SATAY WITH PEANUT SAUCE

*Yield: 6-8 appetizer servings*

<b>Ingredients</b>	<b>Amounts</b>
Beef flank steak	1 ½ lb.
Minced yellow onion	½ cup
Ketchup	1/3 cup
Soy sauce	¼ cup
Dark sesame oil	¼ cup
Brown sugar	3 Tbsp.
Garlic, minced	6 cloves
Jalapeño, minced	4 tsp.
Juice of ½ lime, plus wedges for garnish	
Chili paste	1 Tbsp.
Minced gingerroot	2 tsp.
Salt	2 tsp.
Smooth peanut butter	½ cup

## **Method**

1. Split the steak lengthwise and cut against the grain into thin strips. Whisk the onion, ketchup, soy sauce, sesame oil, brown sugar, garlic, jalapeño, lime juice, chili paste, ginger, and salt with 1 cup water in a glass bowl. Pour into a resealable plastic bag and add the steak. Close, squeeze several times to distribute the marinade, and refrigerate for 1-12 hours.
2. Remove the beef from the marinade and thread lengthwise onto 16 skewers. Pour the marinade into a small saucepan and reserve.
3. Prepare a grill for a hot fire. Grill the beef on the first side until browned, about 2 minutes. Turn over and grill to the desired doneness, about 2 minutes more for medium-rare.
4. Bring the marinade to a full boil. Add the peanut butter and stir until smooth, thinning with water as necessary to give it a saucelike consistency. Serve the beef with the sauce, garnished with the lime wedges.