



THAI BBQ CHICKEN SATAY Serves 4-6

4-5 lb. chicken

Marinade

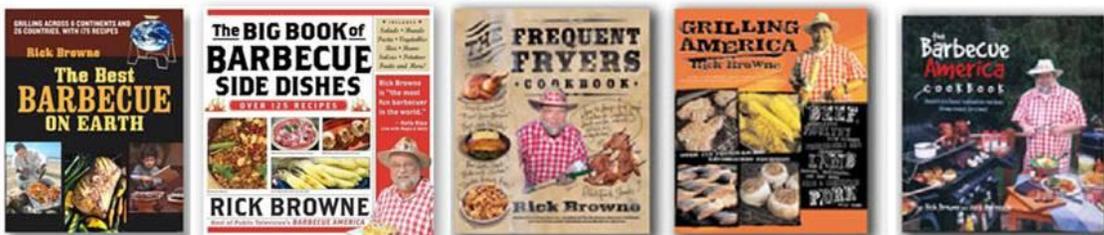
- 2 cans (14 oz cans) unsweetened coconut milk
- 3 tablespoons yellow curry paste (or 1 tablespoon curry powder)
- 3 tablespoons Thai fish sauce
- 8 cloves garlic, roughly chopped
- 1/2 cup loosely packed chopped cilantro
- 3 1/2 tablespoons golden brown sugar
- 1/2 tablespoon white pepper

2 cans Singha (or other Thai) beer

Combine the coconut milk, curry paste, fish sauce, garlic, cilantro, sugar and pepper in a blender, and blend until smooth. Put the chicken in sealable plastic bags and pour the marinade over it. Marinate in the refrigerator for at least 5 hours or, better yet, overnight, turning occasionally.

Drain the chicken well and discard the marinade. Open and pour the beer can into the pan of the Poultry Pal, then slide the chicken tail-side down over the cone. You may wish to just slide chicken over a can of opened beer, using his legs to form a stabilizing tripod.

Cook over medium high heat (350°-400°), placing the chicken on the unheated side of your bbq grill and cook for 1 1/2-2 hours until the internal temperature is 160°-degrees on an instant-read thermometer. Carefully remove the chicken from the Poultry Pal holder (or beer can) and place it on a heatproof counter top, then transfer the bird to a cutting board. Cut into quarters or serving pieces. Arrange the chicken on a heated platter and serve with the Satay dipping sauce (below), steamed rice, and wok-fried broccoli and mushrooms.





Satay Sauce

- 3 tablespoons oil
- 2 tablespoons red curry paste
- 1/2 cup finely diced shallots
- 2 teaspoon chili powder
- 1/2 cup finely ground roasted peanuts
- 4 tablespoons smooth peanut butter
- 4 tbsp brown sugar
- 1 tablespoon tamarind juice
- 1/2 tablespoon salt (or to taste)
- 4 cups coconut milk

In a small saucepan heat oil over medium-high until a drop of water sizzles when dropped into the pan, then add curry, shallots, and chili powder and heat until fragrant, approximately 2-3 minutes. Add the peanuts and peanut butter, sugar, tamarind juice, salt, and coconut milk. Reduce the heat to low and simmer gently until oil rises to the surface. Remove pan from heat and spoon the satay sauce into small serving bowls, one per person.

Makes 3-4 cups of sauce

