

Thai Shrimp Satay

written by The Recipe Exchange | March 22, 2016

Ingredients

For the shrimp:

1 lb large shrimp, peeled and deveined
1 $\frac{1}{2}$ tbsp ground cumin
1 $\frac{1}{2}$ tbsp ground coriander
2 tbsp turmeric powder
2 garlic cloves, grated
1 tbsp lime juice
1 cup full-fat coconut milk
Salt to taste

For the peanut sauce:

3 tbsp masaman curry paste
1 $\frac{1}{2}$ cups full-fat coconut milk
3 tbsp creamy peanut butter
2 tbsp palm sugar
2 tsp white vinegar
2 tbsp crushed peanuts
 $\frac{1}{4}$ cup water
Salt to taste

Directions

Combine all shrimp ingredients, cover, and let marinate for at least 1 hour.

Meanwhile, make the peanut sauce: combine all sauce ingredients in a saucepan, simmer for 10 minutes, remove from heat and set aside.

Skewer the marinated shrimp. Heat a lightly greased grill to medium-high, and grill the shrimp until lightly charred and cooked.

Serve with peanut sauce on the side.