

Thai Flank Steak Satay

Ingredients:

½ cup fresh lime juice
½ bunch fresh cilantro
5 cloves garlic
1-inch piece chopped fresh ginger
¼ cup packed light brown sugar
2 tbsp. fish sauce
2 tsp. chili garlic sauce
2 tsp. sesame oil

1½ lb flank steak, sliced against the grain, ¼ inch thick

Optional = additional cilantro leaves and diced red bell pepper for garnish; peanut sauce

Directions:

Puree: lime juice, ½ bunch cilantro, garlic, ginger, brown sugar, fish sauce, chili garlic sauce, and sesame oil in a food processor; transfer to a large bowl.

Add steak slices to bowl and marinate, refrigerated, for one hour. Thread steak slices onto skewers.

Preheat grill to high. Brush grate with oil.

Grill satay, uncovered, 2-3 minutes per side. Serve with garnish and peanut sauce.

Makes approximately 30 skewers. Time = 30 minutes, plus one hour marinating.