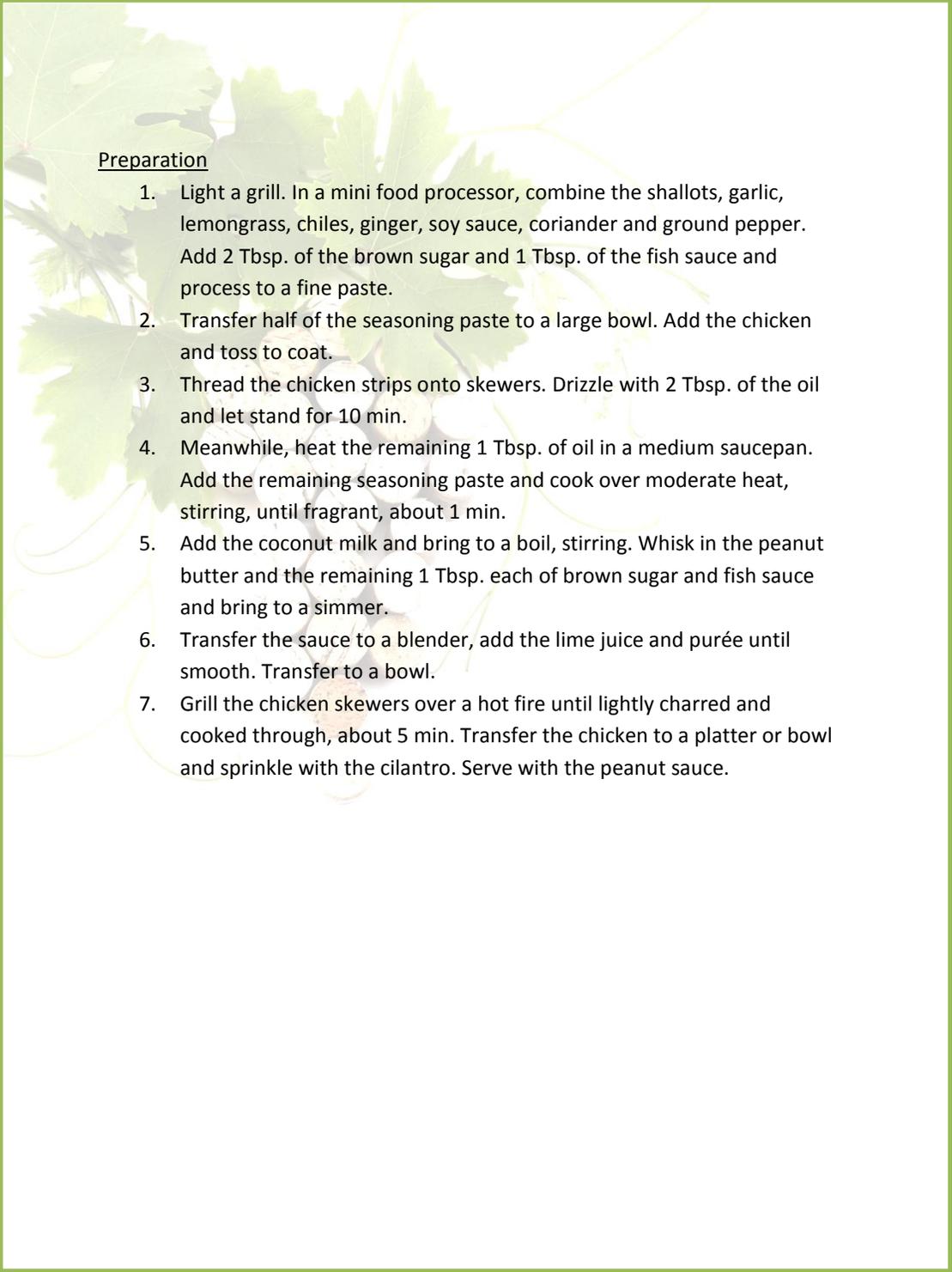


*Gingery Chicken Satay with Peanut Sauce*  
*paired with Traminette 2018*

Ingredients

- 4 large shallots
- 4 large garlic cloves
- 2 stalks of lemongrass, bottom 6 in. only, outer leaves peeled, inner stalk cut into 1-in. pieces
- 2 serrano or jalapeño chiles, stemmed and seeded
- 2 Tbsp. minced fresh ginger
- 1 Tbsp. soy sauce
- 1 tsp. ground coriander
- 1 tsp. freshly ground pepper
- 3 Tbsp. light brown sugar
- 2 Tbsp. Asian fish sauce
- 2 lbs. skinless, boneless chicken breast, sliced lengthwise, 1 in. thick
- 3 Tbsp. vegetable oil
- 1 cup unsweetened coconut milk
- ½ cup smooth peanut butter
- 2 Tbsp. fresh lime juice
- 2 Tbsp. chopped cilantro



### Preparation

1. Light a grill. In a mini food processor, combine the shallots, garlic, lemongrass, chiles, ginger, soy sauce, coriander and ground pepper. Add 2 Tbsp. of the brown sugar and 1 Tbsp. of the fish sauce and process to a fine paste.
2. Transfer half of the seasoning paste to a large bowl. Add the chicken and toss to coat.
3. Thread the chicken strips onto skewers. Drizzle with 2 Tbsp. of the oil and let stand for 10 min.
4. Meanwhile, heat the remaining 1 Tbsp. of oil in a medium saucepan. Add the remaining seasoning paste and cook over moderate heat, stirring, until fragrant, about 1 min.
5. Add the coconut milk and bring to a boil, stirring. Whisk in the peanut butter and the remaining 1 Tbsp. each of brown sugar and fish sauce and bring to a simmer.
6. Transfer the sauce to a blender, add the lime juice and purée until smooth. Transfer to a bowl.
7. Grill the chicken skewers over a hot fire until lightly charred and cooked through, about 5 min. Transfer the chicken to a platter or bowl and sprinkle with the cilantro. Serve with the peanut sauce.