
Beef Satay (Satay Neua)

Total time: 15 min Yield: 4 servings

Ingredients

6 Tbsp + 2 cups coconut cream (divided)
4 Tbsp fish sauce (divided)
2 Tbsp sweetened condensed milk
1 Tbsp oil
2 Tbsp sugar
2 Tbsp curry powder
1 lb beef (cut into thin slices)
1 Tbsp red curry paste
3 Tbsp palm sugar
1/2 cup finely ground toasted peanuts or walnuts or almonds

Prep Time: 5 min Cooking Time: 10 min Total Time: 15 min

Instructions

Recipe brought to you by:

Chef Grant Sato