



Beef Satay & Spicy Peanut Sauce

Ingredients:

1 pound beef top round steak, cut 1 inch thick

Makes: 4 servings
Prep Time: 2 hours
Grill Time: 10 minutes

Marinade:

- 1/2 cup prepared oriental salad dressing
- 1 teaspoon packed brown sugar
- 1 tablespoon finely chopped cilantro
- 1 tablespoon finely chopped fresh ginger

Sauce:

- 1/2 cup creamy peanut butter
- 1/3 cup milk
- 1 tablespoon fresh lime juice
- 2 teaspoons soy sauce
- 1 teaspoon sugar
- 1/2 teaspoon ground ginger
- 1/8 teaspoon ground red pepper



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Directions:

1. Soak 12 six-inch bamboo skewers in water 10 minutes; drain.
2. Cut steak into 1/8-inch strips; set aside.
3. Combine marinade ingredients in medium bowl; reserve 1/2 for basting. Add beef strips; toss to coat.
4. Cover and marinate in refrigerator up to 2 hours.
5. Preheat grill to medium heat. Meanwhile combine sauce ingredients.
6. Remove beef from marinade; discard marinade. Thread beef, weaving back and forth onto each skewer.
7. Place kabobs on grid and grill uncovered to desired doneness, turning once and brushing with remaining marinade.
8. Serve with peanut sauce.

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Recipe and photo courtesy of The Beef Checkoff.