

Salt and Serenity

Grilled Chicken Skewers with Coconut-Ginger Sauce

Very slightly adapted from Chris Schlesinger and John Willoughby's brilliant book, "Licence to Grill." If using wooden bamboo skewers, soak skewers in cold water for at least 1 hour prior to threading chicken on skewers.

Serves 4

For Sauce

- 1 teaspoon sesame oil
- 2 tablespoons minced ginger
- 1 tablespoon minced garlic
- 1 jalapeno, seeded and finely diced
- 1 can (400 ml) unsweetened coconut milk
- 2 tablespoons fresh lime juice
- 2 tablespoons chopped cilantro

For Shake

- ¼ cup sesame seeds, toasted
- ¾ cup unsalted roasted peanuts, roughly chopped
- 1-2 Tablespoons red pepper flakes
- 1 teaspoon cumin powder

For Skewers

- 8 boneless skinless chicken thighs, cut into 1 inch dice
- 1 tablespoon vegetable oil
- Salt and freshly cracked black pepper

1. In a medium saucepan over medium-high heat, heat the sesame oil until hot but not smoking. Add the ginger, garlic and jalapeno and sauté, stirring, until soft, about 2 minutes. Add the coconut milk and lime juice and bring to a boil. Reduce the heat to low and let simmer for about 20 minutes, or until the liquid has been reduced by half. Sauce can be made several hours ahead and refrigerated. Gently reheat before serving and mix in cilantro.

2. Combine all the ingredients for the shake in a bowl, mix well, and set aside.
3. Thread chicken chunks onto 8 skewers; sprinkle lightly with the oil and salt and pepper to taste. Grill over a medium-hot fire for 2-3 minutes per side. To check for doneness, cut into one of the pieces of chicken and check to be sure it is opaque all the way through.
4. Remove skewers from grill and place on a serving platter. Sprinkle a bit of the shake over them and serve with the warm ginger-coconut sauce.