

Serves 4

THAI SATAY LAMB SKEWERS

1 lb **American Lamb** boneless blade chops, trimmed
1/3 cup soy sauce
2 Tbsp fresh lime juice
2 garlic cloves, minced
1 Tbsp minced candied ginger
3/4 tsp red pepper flakes

1/4 cup pineapple juice
1/2 cup canned unsweetened coconut milk
4 Tbsp creamy organic peanut butter
1 Tbsp unsweetened chocolate
4 scallions, tops cut into 1/4-inch pieces
8 10-inch bamboo skewers

- Cut lamb crosswise into 3/8-inch-wide strips; place in stainless steel or glass bowl.
- In a separate bowl, whisk together soy sauce, lime juice, garlic, ginger and pepper flakes. Reserve 3 tablespoons of the mixture. Add pineapple juice to the remaining mixture. Pour over lamb, tossing well. Place lamb and marinade in a vacuum bag or plastic bag; seal. Let marinate for 1 hour, turning bag every 15 minutes.
- Soak skewers for 20 minutes in cold water to prevent them from burning; remove.
- In a small saucepan, combine coconut milk, 3 tablespoons reserved sauce, peanut butter and chocolate. Bring to a boil over medium-high heat, stirring constantly. Reduce heat; simmer 2 to 3 minutes until sauce thickens. Keep warm.
- Remove lamb pieces and reserve marinade. Weave 2 to 3 lamb strips accordion-style onto each skewer, alternating with scallion pieces. Brush lamb skewers with reserved marinade. Grill over medium-high heat for 4 to 6 minutes, turning halfway through grilling time.
- Serve with warm peanut sauce for dipping.

CHEF NOTE'S: *The use of sugar cane skewers as in the picture make for an excellent option rather than traditional wooden skewers.*

