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Recipe of the Month: Grilled Lemon Chicken Skewers with Satay Dip

Ingredients

The Marinade:

- 3/4 cup freshly squeezed lemon juice (4 lemons)
- 3/4 cup good olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon minced fresh thyme leaves, or 1/2 teaspoon dried thyme
- 2 pounds boneless chicken breasts, halved and skin removed

Satay Dip:

- 1 tablespoon good olive oil
- 1 tablespoon dark sesame oil
- 2/3 cup small-diced red onion (1 small onion)
- 1 1/2 teaspoons minced garlic (2 cloves)
- 1 1/2 teaspoons minced fresh ginger root
- 1/4 teaspoon crushed red pepper flakes
- 1 tablespoon good red wine vinegar
- 1/4 cup light brown sugar, packed
- 2 tablespoons soy sauce
- 1/2 cup smooth peanut butter
- 1/4 cup ketchup
- 2 tablespoons dry sherry
- 1 1/2 teaspoons freshly squeezed lime juice

Directions

Chicken Preparation:

Whisk together the lemon juice, olive oil, salt, pepper, and thyme. Pour over the chicken breasts in a noncreative bowl. Cover and marinate in the refrigerator for 6 hours or overnight.

Heat a charcoal grill. Grill the chicken breasts for 10 minutes on each side, until just cooked through. Cool slightly and cut diagonally in 1/2-inch-thick slices. Skewer with wooden sticks and serve with Satay Dip.

Satay Dip preparation:

Cook the olive oil, sesame oil, red onion, garlic, ginger root, and red pepper flakes in a small, heavy-bottomed pot on medium heat until the onion is transparent, 10 to 15 minutes. Whisk in the vinegar, brown sugar, soy sauce, peanut butter, ketchup, sherry, and lime juice; cook for 1 more minute. Cool and use as a dip for Grilled Lemon Chicken skewers.

Yield: 1 1/2 cups

Enjoy!