

GUASTELLO'S VILLAGE MARKET

Grilled Chicken Skewers with Coconut-Ginger Sauce

Serves 2 as an entrée or 4 as an appetizer

Ingredients:

For the Sauce:

1 tsp. sesame oil
2 tbl. minced ginger
1 tbl. minced garlic
1 tbl. minced fresh chile pepper of your choice
1 12-oz. can unsweetened coconut milk
2 tbl. fresh lime juice (about 1 lime)
2 tbl. roughly chopped fresh cilantro

For the Shake:

¼ cup sesame seeds, toasted in a sauté pan over medium heat, shaking frequently, until fragrant, 2 to 3 minutes
¼ cup unsalted roasted peanuts, roughly chopped
2 tbl. red pepper flakes
1 tsp. curry powder

1 whole boneless chicken breast (10 – 12 oz.)
1 tbl. vegetable oil
Salt and freshly ground black pepper

Make the sauce: In a medium saucepan over medium-high heat, heat the sesame oil until hot but not smoking. Add the ginger, garlic, and chile 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 reduced by about half. Once the sauce has reduced, remove it from the heat, stir in the cilantro and chile pepper, and cover to keep warm.

Meanwhile, make the shake: In a small bowl, combine all the ingredients, mix well, and set aside.

Thread the chicken chunks onto 4 skewers, sprinkle lightly with the oil and salt and pepper to taste, and grill over a medium-hot fire for 3 to 4 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.

Remove the skewers from the fire, sprinkle a bit of the shake over them, and serve with the warm ginger-coconut sauce.

Credit: License to Grill / Chris Schlesinger and John Willoughby