

Chicken Satay

adapted from [James Oseland at Saveur Magazine May 2011](#)

Serves 4

1 pound boneless, skinless chicken thighs

1/2 tablespoon brown sugar

1 1/4 teaspoon ground coriander

1/2 teaspoon ground fennel

3/4 teaspoon ground tumeric

1/2 teaspoon salt

1 clove garlic

1 1/2 inch piece ginger, peeled and grated

2 wedges [preserved lemon](#) (or two stalks lemon grass- outer leaves removed)

1/2 cup minced red onion

Cut thighs into 1-inch strips. In a blender or food processor, puree the remaining ingredients. Mix spice paste with chicken strips, cover, and chill for 4 hours to overnight.

Thread the chicken strips onto skewers. If you are using bamboo skewers, be sure to pre- soak them for an hour in warm water to prevent them from burning on the grill. Grill over a hot fire, turning once until chicken is cooked through, about 5-6 minutes.