

Chicken Sticks with Peanut Sauce

(Submitted by Stacey Olson, Greenleaf)

Marinade:

1/3 cup olive oil
1 tsp soy sauce
1 tsp honey
3 minced garlic cloves
1 tsp curry powder
1 tsp coriander
1 tsp ground tumeric
1 tsp ground cumin
salt and pepper

2 lbs chicken breasts

Combine marinade ingredients and pour over chicken, refrigerate 2 hours.

Sauce:

¼ cup vegetable oil
1 small onion, chopped
2 garlic cloves
2 tsp curry powder
¼ tsp Tabasco
¼ cup heavy cream
¼ cup water
¼ cup peanut butter, smooth
¼ cup lemon juice
2 tsp brown sugar
pinch cinnamon
¼ cup boiling water

Heat oil and cook onion and garlic 5 minutes.

Add curry, Tabasco, and stir in cream and water.

Mix peanut butter, lemon juice, brown sugar, and cinnamon.

Combine and mix well.

Bring to a boil and reduce heat until sauce thickens (5 minutes).

Food process mixture until smooth.

Add boiling water slowly to bind sauce.

Scrape into serving bowl and set aside.

Grill chicken on skewers until done.

Serve with sauce.