

serves 4 | prep 15 minutes, plus 8 hours' marinating | cook 8–12 minutes

SHRIMP SATAY

12 raw jumbo shrimp, shelled but with tails left intact

MARINADE

1 tsp ground coriander
1 tsp ground cumin
2 tbsp light soy sauce
4 tbsp vegetable oil
1 tbsp curry powder
1 tbsp ground turmeric
1/2 cup canned coconut milk
3 tbsp sugar

PEANUT SAUCE

2 tbsp vegetable oil
3 garlic cloves, crushed
1 tbsp Thai Red Curry Paste
1/2 cup canned coconut milk
1 cup fish or chicken stock
1 tbsp sugar
1 tsp salt
1 tbsp lemon juice
4 tbsp unsalted roasted peanuts, finely chopped
4 tbsp dried white bread crumbs

Using a sharp knife, make a shallow slit along the underside of each shrimp, then pull out the dark vein and discard. Set aside. Mix the marinade ingredients together in a bowl and add the shrimp. Mix well together, cover, and let marinate in the refrigerator for at least 8 hours or overnight.

To make the sauce, heat the oil in a large skillet over high heat. Add the garlic and cook, stirring, until just starting to color. Add the curry paste and cook,



stirring, for an additional 30 seconds. Add the coconut milk, stock, sugar, salt, and lemon juice and stir well. Boil for 1–2 minutes, stirring constantly. Add the peanuts and bread crumbs and mix well together. Pour into a bowl, cover, and set aside.

Preheat the broiler or barbecue. Thread 3 shrimp onto each of 4 skewers. Cook under or over high heat for 3–4 minutes on each side until just cooked through. Serve at once with the peanut sauce.