

Shrimp Satay

Yield 24 to 30 shrimp

This dish is fantastic as an appetizer or entrée. I found that one Serrano chili gives the dish just enough heat. It's hard to substitute the flavor of the fresh Kaffir lime leaves. I found them on Amazon or if you live near me in Healdsburg, CA you can just pluck them right off my tree! If you can't find the leaves, substitute with one tablespoon of lime zest.

1 1/2 pounds wild shrimp, peeled and deveined
1 tablespoon lime juice
1/4 cup chopped shallots (I've used red onion in a pinch)
1 1/2 tablespoons brown sugar
1 teaspoon Savor
4 double Kaffir lime leaves, roughly chopped
1/4 cup roasted peanuts
4 cloves garlic, chopped
1 Serrano chili, stemmed
1 three inch piece of ginger, chopped. You can leave the skin on
3 tablespoons peanut or vegetable oil
1/3 cup unsweetened coconut cream, or coconut milk
10 wooden skewers



Place the skewers into water to soak.

Combine everything except the shrimp, oil and coconut cream into the work bowl of a food processor. A small food processor works well here. Pulse until a paste forms.

In a medium sauté pan, heat the oil over medium high heat. Add the paste and cook, stirring, for about 3 minutes. When the oil starts to separate, it's done.

Add the coconut cream and stir to incorporate. Remove from the heat and cool.

Place the shrimp in a gallon size zip top bag and add the cooled paste. Gently "massage" the bag to coat all of the shrimp with the paste. Refrigerate for 4 hours.

Heat a grill to medium high heat.

Thread 3 shrimp per skewer and grill for about 2 1/2 minutes per side or until desired doneness.

Serve

This recipe was adapted from [Saveur](#) May 2011