

Le' Spice Sate Spice Mix Recipe:

Chicken Sate



Serve 4 to 6

Ingredients for the marinade

1 Kg lamb Chicken thigh fillets cubed into 1.5 cm cubes

10 teaspoon of **Le' Spice Sate Spice Mix**

4 tablespoon of Ketjap Manis (Sweet soy sauce which you can get from Asian section of your super market – if you can not find it, then you can omit this ingredient).

Method

In a large ceramic bowl, add the chicken cubes, **Le' Spice Sate Spice Mix**, and Ketjap Manis. Rub the **Le' Spice Sate Spice Mix** and ketjap manis really well onto the chicken cubes and let it marinated for at least 20 minutes or overnight.

Soak some wooden skewers in water for 1 hour.

Then thread the chicken cubes into the wooden skewers 5 chicken cubes on each stick.

Grill the sate stick 10 minutes of each side.

They are best to grilling on top of charcoal BBQ.