

# Thai Satay

1 lb. extra firm tofu (or; chicken, etc), cut into bite-sized pieces

1/2 purple onion, sliced

## MARINADE:

2 T Lemongrass (soaked overnight  
if using dried), or 1/4 C fresh

1/4 C purple onion, sliced

3-4 cloves of garlic

1/2 t Cayenne pepper

1 T Galangal root

1/2 t Turmeric

2 T Coriander seed

2 t Cumin seed

5T Soy sauce

1/4 C Brown sugar

3 T olive oil

Salt, to taste

Place tofu and onion in a bowl large enough for marinating.

Grind all whole spices to a powder.

Place spices and the rest of the marinade ingredients in a food processor or blender. Process to create a dark, rich marinade. Pour over tofu/onions and stir well to coat. Set in the refrigerator for at least an hour, or overnight, stirring occasionally.

Thread tofu pieces and onion onto skewers and grill. (if using tofu, or other non-meat protein you can retain some of the marinade to baste as they cook. Do NOT do this with chicken or other meats!)

Serve with Authentic Thai Peanut Sauce.

## *Captain's Note:*

*Taste test your marinade. Thai dishes are all about a balance of salt, spicy and sweetness. You should first taste the saltiness, then the sweet, and then the spicy for a lasting heat.*