

Beef Satay

Ingredients

500gram Beef Cubes

Marinade

1 tsp Turmeric Powder
½ tsp Coriander Seeds Powder
¼ tsp Onion Powder
¼ tsp Garlic Powder
2 tbsp Blended Lemongrass
4 tbsp Oil
1/2 tsp Salt
1 tsp Sugar

Metal Skewer

Method:

1. Preheat the oven at 180 celcius.
2. Place all the marinade ingredients into a mixing bowl, mix well into a smooth marinade.
3. Mix the beef cube into marinade until all the beef cubes are completely coated.
4. Remove beef from marinade and shake off the excess marinade. Skewer the meat using the metal skewer 3 pieces per stick.
5. Arrange the skewer on the baking tray lined with paper and then put into the preheated oven for 15 minutes or less.
6. Serve hot with Spicy Peanut Sauce, cucumber and nasi impit.

