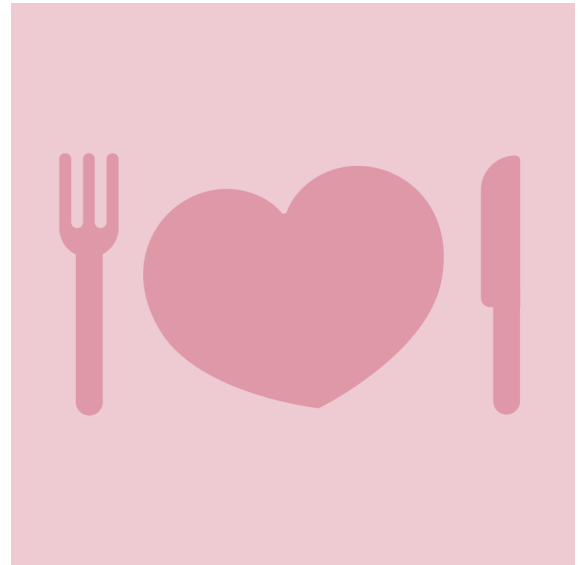




<https://www.luvaduck.com.au/recipes/view/duck-satay-skewers-with-peanut-dipping-sauce/>

DUCK SATAY SKEWERS WITH PEANUT DIPPING SAUCE

Difficulty: Easy



INGREDIENTS

4 Luv-a-Duck duck breasts, sliced lengthways (approx 5 slices per breast)

1/3 cup soy sauce

3 tbsp fresh lime juice

2 cloves garlic, crushed

1 tsp grated ginger

1 tsp red chilli flakes

2 tbsp water

1 cup coconut milk

1 tsp palm sugar

2 tbsp crunchy peanut butter

1 tbsp crushed peanuts

1 tbsp coriander leaves, chopped

Lime wedges & bullet chillies to garnish

Bamboo Skewers

METHOD

1. Place duck pieces into a mixing bowl.
2. Combine soy sauce, lime juice, garlic, ginger and chilli flakes in small bowl.
3. Reserve 3 tablespoons of this mixture; cover and refrigerate. Add water to remaining mixture and pour over duck to coat well. Cover and refrigerate at least 30 minutes or up to 2 hours, stirring mixture occasionally.
4. Soak 8 bamboo skewers for 20 minutes in cold water to prevent them from burning; drain.
5. For the peanut sauce: combine coconut milk, palm sugar, 3 tablespoons reserved soy sauce mixture and peanut butter in a small saucepan. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and simmer, uncovered, 2-4 minutes or until sauce thickens. Add crushed peanuts and coriander. Sauce will thicken as it cools. Season to taste.
6. Drain duck; reserve marinade. Weave 1 to 2 duck strips accordion-style onto each skewer. Brush duck with reserved marinade. Discard remaining marinade.
7. Grill skewers under grill APPROX. 5-7 minutes or until duck is no longer pink, turning halfway through grilling time.
8. Serve with warm peanut sauce for dipping.

CHEF'S TIPS

In a small bowl, place the lime wedges and chillies, scatter some fresh coriander leaves over the top.