



## HONEY HOT SATAY CHICKEN (Honey Hot)

- 1 pound, 8 ounces boneless, skinned chicken thighs

### Satay Sauce

- 1 tablespoon oil
- 1 onion, chopped
- ½ cup chunky peanut butter
- ½ cup unsweetened coconut cream
- 3 tablespoons Cattle Boyz Honey Hot BBQ Sauce

Trim the chicken of excess fat and sinew then cut into 1 inch cubes. Soak 8 wooden skewers in water to prevent them from burning under the broiler. To make the Satay sauce, heat the oil in a small saucepan. Add the onion and cook over medium heat for 2-3 minutes, or until soft. Add the peanut butter, coconut cream, and Honey Hot BBQ Sauce and cook gently, stirring, until heated through. Thread the chicken cubes onto the skewers, then place on a cold, lightly oiled broiler rack. Cook under a hot broiler for 5 minutes, turn over and cook for another 5 minutes, or until tender. Brush with a little sauce during cooking, if desired. Serve with Satay sauce and garnish with fresh cilantro.

NOTE: For extra flavor, the cubed chicken can be marinated in the Satay sauce overnight, covered, in the refrigerator. Serves 4