

Islander Ginger Beer

Beef, Pork or Chicken Sate

*Buy one four pack of Islander Ginger Beer
for the recipe and another to enjoy while you cook!*

- 1 lb. beef, pork or chicken cut into long thin strips

For the Ginger Marinade:

- 1 bottle Islander Ginger Beer
- 1 clove minced garlic
- ¼ cup dark brown sugar
- 2 Tbsp. Thai Fish Sauce (Nam Pla)
- 2 Tbsp. tomato paste
- **For the Peanut Sauce:**
- 1 cup plain or crunchy peanut butter
- 1 Tbsp. red chili flakes
- ¼ cup Islander Ginger Beer (you can enjoy the rest of the bottle while you cook!)
- ¼ cup Thai Fish Sauce
- ¼ cup dark soy sauce
- 1 cup Thai coconut milk

Garnish:

- ¼ cup minced cilantro
- lime wedges

Skewer each individual strip of meat and reserve. Combine the bottle of Islander Ginger Beer with the minced garlic, dark brown sugar, Fish sauce and tomato paste to make the quick and easy Ginger marinade. Mix well until sugar is dissolved.

Pour the marinade over the skewered beef, pork or chicken and let stand at least 30 minutes.

Remove the skewered meat from the marinade, pat dry and grill over medium high heat, 2-3 minutes on each side, basting with additional marinade while you cook.

For the peanut sauce: Combine all sauce ingredients and bring to a boil. Stir until the peanut butter is completely melted into the mix. Adjust seasonings to suit your tastes.

Serve the grilled sate hot, bathed with the peanut sauce, garnished with minced cilantro, and a squeeze of fresh lime.



Recipe by Culinary Expert, Heidi Billotto: HeidiBillottoFood.com

*Read more about Islander Ginger Beer at
CharlotteLivingMagazine.com*