

A TASTE OF SINGAPORE

SKEWERED LAMB WITH SATAY MARINADE

PREP 15MIN | COOK 5-7MIN

INGREDIENTS (SERVES 4-5)

1.7kg lamb, cut into 1cm-thick chunks
125g JQ Satay Marinade
20g cooking oil, for basting



Cold Storage essential Canola Oil

- 1 Marinate lamb with JQ Satay Marinade. Refrigerate for at least 3hr before use. For best results, marinate the meat one day in advance.
- 2 Soak a bunch of bamboo satay sticks in water for 20min, then skewer the chunks of lamb evenly.
- 3 Preheat oven (on grill mode) to 240 deg C, or preheat a barbecue pit. Cook each skewer of meat for 4-5min. Baste with oil from time to time, turning the skewers as you do so.
- 4 Remove meat from grill and set aside to rest for 2-4min before serving.



CHEF'S TIP

Don't like lamb? You can substitute with any meat you like, such as chicken, beef, or pork. The meat can also be in the form of cutlets or steaks. Serve with peanut sauce on the side for a local touch.