



A Recipe from Old Smokey Products Company

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RECIPES // Troy's Peanut Butter Chicken

Recipe for the Old Smokey Charcoal Grill

Ingredients

First the peanut marinade & dipping sauce:

- * 1/2 cup chunky peanut butter (no salt or sugar added)
- * 1/2 cup peanut oil
- * 1/4 cup white wine vinegar
- * 1/4 cup soy sauce (or tamari if you have any)
- * 1/4 cup fresh lemon juice
- * 4 garlic cloves, minced
- * 4 cilantro sprigs, minced
- * 1 whole dried red chili pepper, minced, or 2 tsp dried red pepper flakes
- * 2 tsp chopped fresh ginger

Then the rest:

- * 6 half chicken breasts, boned & skinned
- * 12 scallions
- * 12 kabob skewers (wood or metal)

Directions

Prepare the marinade first! Combine all marinade ingredients in a blender or food processor. Blend well to emulsify, adding a few drops of water if the mixture is too thick. Note: "tamari" is a strong soy sauce found in Asian and specialty markets.

Cut the chicken breasts into bite sized chunks. Mix well in the peanut marinade, coating the pieces evenly, and marinate for at least 2 hours. Stir the chicken a few times while it marinates to coat all the pieces. If you are using wood skewers, soak them in water for 15 minutes or so. Thread 5 or 6 chicken pieces on each skewer. Cover up the exposed parts of the skewers with pieces of the scallions. On an open grill with a medium-hot fire, grill the skewered chicken for 8 - 10 minutes, turning every 2 or 3 minutes. 2 or 3 skewers makes one serving. Use the rest of the peanut marinade for dipping sauce