

# ILSLEY

VINEYARDS

## *Seis Primas Chicken Satay with Balsamic-Blackberry Glaze and Spicy Peanut Sauce*

*(Approx. 8-10 skewers. Serve with Ilsley Vineyards Seis Primas.)*

- 2 Boneless, skinless chicken breast
  - 12 Bamboo skewers, soaked in water overnight
  - Balsamic-blackberry glaze (see recipe)
  - Spicy peanut sauce (see recipe)
1. Trim excess fat and connective tissue from chicken breast. Cut the breast in half as to make two identical breasts that are half as thick as the original.
  2. Cut the breast into long strips, either in half or thirds lengthwise.
  3. Skewer the meat with the bamboo skewers, making sure that the meat can and will lay flat to cook.
  4. Grill the skewers over medium-high heat for about 4-6 minutes until one side has become white and cooked. Turn the skewers over, apply the glaze and allow to finish cooking, about 6 more minutes, being careful not to allow the glaze to burn.
  5. Serve over shredded cabbage, then drizzle with the spicy peanut sauce.

**Hot Tips:** Before cooking the meat, be sure to season it well with salt and pepper. • You can also roast the skewers in the oven. Place on a cookie sheet, season and put in a 400° oven for 5 minutes, turn over, apply glaze and cook for another 6 minutes.

### Spicy Peanut Sauce

(Makes 1 cup)

- |       |                            |       |                      |
|-------|----------------------------|-------|----------------------|
| 2 T   | Seasoned rice wine vinegar | 1 tsp | Lime or lemon juice  |
| 2 T   | Soy sauce                  | 4 T   | Creamy peanut butter |
| 2 tsp | Garlic-chili paste         | 1 T   | Toasted sesame oil   |
| 1 T   | Pickled ginger, minced     |       | Water, as needed     |
| 1 T   | Honey                      |       |                      |

1. Combine all ingredients, except peanut butter, oil and water, in a food processor and puree.
2. Add peanut butter and oil, puree until smooth. Add water while processing, as needed, if the mixture becomes separated or clumps into a ball.

**Hot Tips:** Make this sauce an hour or two before you want to use it, as it will be loose enough to dip in, spread or drizzle. Refrigerate after use, but allow to warm up before serving. You can adjust the sweet or spicy level by increasing the amount of honey or chili paste.

### Balsamic-Blackberry glaze

(Makes approx. 1 cup)

- |         |                  |         |                            |
|---------|------------------|---------|----------------------------|
| 1 cup   | Balsamic vinegar | 1/4 cup | Brown sugar, firmly packed |
| 1/4 cup | Red wine         | 1/2 cup | Blackberry puree           |

1. Place vinegar and wine in a sauce pan and bring to a boil. Reduce liquid to 2/3 or one half of starting volume.
2. Add sugar and puree, bring to a boil and cook for about 5 minutes, stirring briskly, this should thicken the sauce. Place in a container and allow to cool.

**Hot Tip:** Make this glaze at least one day before and chill. It will thicken and coat better.

**Enjoy these wonderful Chicken Satays with a glass of  
Ilsley Vineyards Seis Primas.**

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*These recipes were prepared for Ilsley Vineyards by Chef Ron Stainer.*