

J·DAVIES ESTATE

RECIPE

SATAY BEEF SKEWERS WITH PEANUT SAUCE

*Submitted by
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Wine Club & Special Events Manager,
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PAIR WITH:

"jd"
CABERNET SAUVIGNON

INGREDIENTS

BEEF SKEWERS

1 pound beef skirt steak cut in 1-
inch strips

2 tablespoons lemon juice

2 tablespoons fresh ginger grated

2 tablespoons soy sauce

2 cloves garlic grated

1 tablespoon chili paste

1 teaspoon fish sauce

16 wooden skewers soaked in
water

Chopped cilantro for garnish

PEANUT DIPPING SAUCE

4 tablespoons creamy natural
peanut butter

1 tablespoon soy sauce

1 tablespoon lemon juice

1 teaspoon fish sauce

1 teaspoon chili paste more or
less to taste

Warm water



PREPARATION

- In a medium glass bowl, whisk together beef marinade: lemon juice, ginger, soy sauce, fish sauce, garlic and chili paste.
- Add beef strips to the bowl and toss well to coat.
- Let sit at room temperature for 20-30 minutes or marinate in the refrigerator for up to overnight.
- Prepare peanut dipping sauce by whisking together all ingredients in a small bowl.
- Slowly add in warm tap water, about a tablespoon at a time, until you reach desired consistency.
- Reserve for later.
- Carefully thread each strip of beef on soaked skewers.
- Grill over medium-high heat for 2-3 minutes per side for medium rare.
- Let beef skewers rest for 10 minutes before sprinkling with cilantro and serving with creamy peanut dipping sauce.