

---

# Beef Satay (Satay Neua)

Total time: 15 min Yield: 4 servings

## Ingredients

6 Tbsp + 2 cups coconut cream (divided)  
4 Tbsp fish sauce (divided)  
2 Tbsp sweetened condensed milk  
1 Tbsp oil  
2 Tbsp sugar  
2 Tbsp curry powder  
1 lb beef (cut into thin slices)  
1 Tbsp red curry paste  
3 Tbsp palm sugar  
1/2 cup finely ground toasted peanuts or walnuts or almonds

Prep Time: 5 min Cooking Time: 10 min Total Time: 15 min

## Instructions

**Recipe brought to you by:**

Chef Grant Sato