

Beef Satay

A hint of natural sweetness complements this savory, Indonesian dish

Ingredients	Volume	Grams	Percent
Beef Extra Lean	2 lbs	907	69.7
Soy Sauce	1/2 cup	127.5	9.8
BriesSweet™			
White Grain Sorghum Extract 60DE	2 tbsp	64	4.9
Fresh Lime Juice	2 tbsp	15	1.2
Curry Powder	1 tbsp	6	0.5
Chili Powder	1 tsp	2.5	0.2
Onion (chopped fine)	1 cup	150	11.5
Garlic (minced)	2 tbsp	30	2.3
Bamboo Skewers	12		

Method

1. Cut beef into thin strips.
2. In a bowl, put all the other ingredients and mix well.
3. Add in the beef strips and let stand for 30 minutes.
4. Thread the strips onto the bamboo skewers.
5. Grill for 8-10 minutes, turning and basting often.
6. Arrange beef satay on a plate.
7. Serve hot.



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