Makes 12 lettuce wraps

Chukar Satay Skewers with Almond Butter Sauce

INGREDIENTS

12 chukar breasts
Chukar Marinade
Butter lettuce leaves and cilantro, to serve
Almond Butter Sauce, recipe following

For the Chukar Marinade
• ¼ cup fresh orange juice
• ¼ cup fresh lime juice
• 2 tablespoon maple syrup
• 1 tablespoon tamari
• 1 tablespoon fresh ginger, minced
• 4 garlic cloves, minced
• 1 can full fat coconut milk
• 1 teaspoon smoked paprika

For the Almond Butter Sauce
• ¼ cup almond butter
• ¼ cup coconut milk
• 1 clove of garlic
• ½ teaspoon fresh ginger
• 3 tablespoon lime juice
• 2 tablespoon tamari sauce
• 1 tablespoon maple syrup
• 1 tablespoon toasted sesame oil (optional)
• Salt, to taste
• Water, as needed

1. Soak 12 wooden skewers in water for 20 minutes.

2. Whisk together marinade ingredients and pour into a gallon bag.

3. Thinly slice chukar crosswise with your knife slightly on the diagonal. Add the chukar to the marinade and refrigerate for 2 hours.

4. Preheat a cast iron skillet or grill to medium-high heat. Place chukar onto skewers, in a back and forth, woven strip.

5. Lightly oil pan or grill; sear or grill chukar in batches until cooked through, about 3 to 4 minutes per side. Serve with butter lettuce to wrap, and a side of the almond butter sauce.

6. For the Almond Butter Sauce, combine all ingredients in a food processor, blend until smooth.

To Serve: I plate these up while still on the skewers, on a platter with whole butter lettuce leaves, cilantro and the sauce. To eat, simply place the chukar on a lettuce leaf and hold using the lettuce wrap to remove the skewer, garnish with sauce and herbs and SAVOR!