

# SPARGO MILLS

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## Best Satay Marinade

FEATURES:



CUISINE:



*An old-school dish that everyone loves!*



40 min



Serves 5



Medium



### Ingredients

- 50 g Satay Marinade Base
- 20 ml Water
- 90 g Sugar
- 1 kg Chicken/Beef/Mutton  
(cut into pieces)



## Directions

### Chicken Satay Recipe



## Steps

# 1

○ DONE

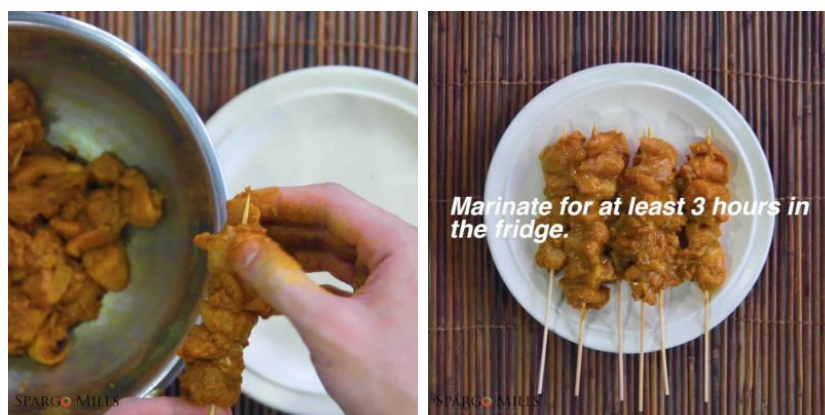
🕒 10 min



Mix the Satay Marinade Base with water and sugar.  
Mix them well.

# 2

○ DONE

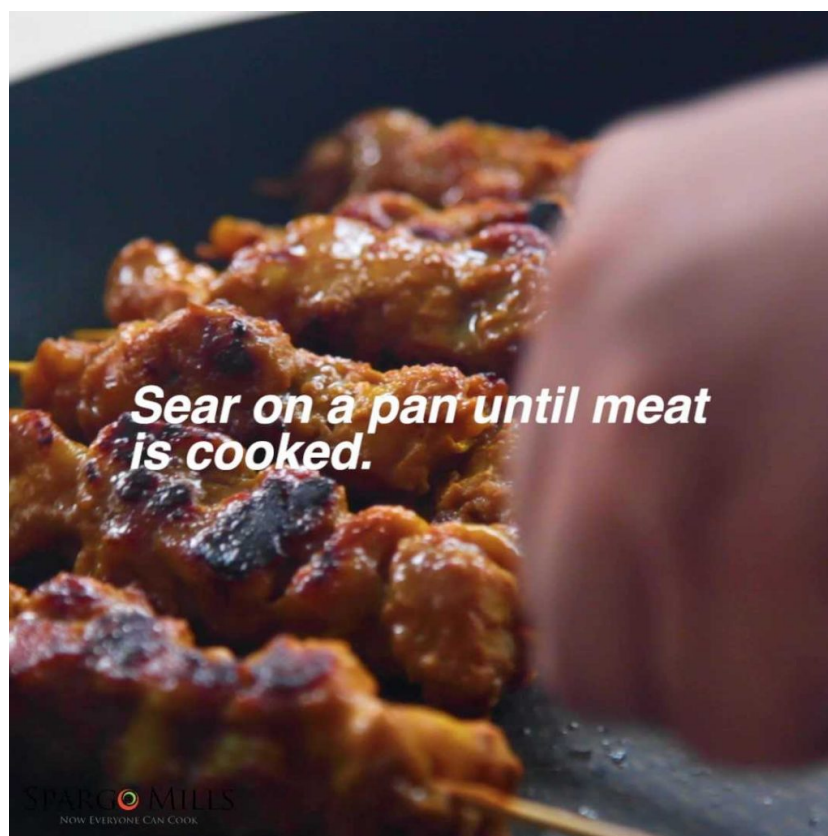


Arrange on skewers. Marinate for at least 3 hours in  
the fridge.

# 3

○ DONE

🕒 15 min



Ready to grill/ pan sear/ roast.

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4

○ DONE



Ready to serve.

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