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Sate Hamburger Recipe

This easy sate hamburger recipe is best on a grilled chicken patty but it also tastes great with beef or pork burgers.

Sate is a spicy peanut paste widely used in Thai and Indonesian cooking. It has a taste unlike anything else I know of and is quite easy to get hooked on.

Use Hamburger Recipes.com's Basic Chicken Burger, Basic Hamburger or Basic Pork Burger patties as a base. Personally I prefer sate with chicken but it goes equally well with beef and pork and ultimately the choice would boil down to personal taste and the availability of ingredients.

Serves 4

For the Patties:

- 4 [Basic Chicken Burger](#) or [Basic Hamburger](#) or [Basic Pork Burger](#) patties

For the Sate:

- 1/3 cup peanut oil (vegetable oil will also do)
- 1/3 cup finely chopped or crushed unsalted roasted peanuts
- 3 cloves garlic crushed or finely chopped
- 3 dried red chilies crushed or a volume equal to the garlic of fresh chili finely chopped
- 1 teaspoon curry powder

For the Rolls:

- 4 fresh bread rolls, same size as the patties
- thinly sliced onion
- lettuce
- mayonnaise

To make the sate paste heat the oil in a saucepan and add the garlic and chilies. Stir over a medium heat for a minute and add the curry powder. Stir for another minute or two to bring out the flavour and aroma then add the peanuts. Stir for a further 5 minutes or so until the mixture forms a paste and you're done. The paste can be used warm or cold but definitely tastes better if it has been allowed to stand for a few hours before using.

Cook the patties using your preferred method.

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a pan) just before the patties are done. Spread mayonnaise on the bottom halves, add a thin slice of onion and some lettuce. Spread a little sate on the lettuce, add the patty and spread a layer of sate paste over the top. Top it off with the other half of the roll. Delicious!

Bon Appetit!