**Beef Lemongrass Marinade,**
120g Lemongrass chopped
60g Garlic Chopped
60g Shallots Finely diced
35g Sugar
50g Oyster Sauce
100g Vietnamese Chili sauce
50g Maggi Soy sauce
50g Sate
50g Annatto oil

In a bowl mix all Ingredients together and marinate Beef strips.

**Peanut Sauce**

1kg Peanuts toasted
45g Lemongrass chopped
350g White Onion diced
4 tbsp. Sate
18g Turmeric powder
2L Milk
50g Sugar
30g Salt
20g Grapeseed oil

- In the Pot heat up Oil medium heat, and stir fry Lemongrass and White Onion.
- after get fragrant, add Peanut and turmeric powder and stir for another 2min.
- put the mixture and all the other ingredients in a blender and blend not too smooth. Put back into a small pot and reduce until it has a nice thickness.
- set aside , cool down and store in the fridge.