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Chicken and Beef Satays with Peanut Dipping Sauce

Satays:

1 cup heavy cream

1/2 small onion, chopped

5 garlic cloves, chopped

4 teaspoons curry powder

1 1/2 teaspoons ground cumin

1/2 teaspoon cayenne pepper

1 1/2 teaspoons salt

1 boneless, skinless chicken breast (8 ounces), cut into 1/2 strips

1 rib eye steak (8 ounces) trimmed, cut into 1/2 strips

Dipping Sauce:

1/3 cup no-sugar-added peanut butter

1/3 cup water

1 garlic clove

2 tablespoons fresh lime juice

2 tablespoons soy sauce

2 teaspoons granular sugar substitute

1/8 teaspoon cayenne pepper)

Soak skewers in cold water for at least 20 minutes (this prevents burning). In a blender, combine cream, onion, garlic, curry powder, cumin, cayenne and salt; blend until smooth. Transfer to a bowl and add chicken and beef strips; toss to coat. Cover and marinate at room temperature 15 minutes. Make dipping sauce: In a blender, combine ingredients and blend until smooth. Transfer to a small bowl. (Sauce can be prepared up to 2 days ahead of time, cover and refrigerate.) Heat broiler. Thread chicken and beef strips onto the skewers without crowding. Place on an oiled rack in a broiler pan and broil until cooked through, turning once, about 5 minutes. Serve with the dipping sauce.