
KITCHEN CONNAISSEUR

Beer Barbecued Steak Kebabs



Makes approximately 8 kebabs

ingredients

1/2 cup	Roasted Garlic Olive Oil
4 Tbsp	Balsamic Vinegar (Modena)
1 tsp	Herbs from Provence
To taste	Salt - preferably fleur de sel
To taste	Pepper - freshly ground
1 1/2 - 2 pounds	Sirloin or Chuck Steak- cut in 1"-2" pieces
2 Tbsp	Rub for BBQ
1 whole	Spanish onion- fresh, cut into 1"-2" pieces
16 whole	Cherry or grape tomatoes- fresh, washed, stem removed
16 whole	Mushrooms- fresh, cleaned, trimmed
16 whole	Baby or new potatoes- scrubbed and par boiled or microwave steamed
2 cobs	Corn on the cob, husked, and sliced into 1/2" thick rounds, par boiled or microwave steamed

instructions

Method:

1. Whisk the first 5 ingredients together. Toss in the steak, cover and marinate in the refrigerator for 2-48 hours.
2. One hour before cooking time, remove the steak from the fridge. Drain and discard the marinade.
3. Place the Rub for Barbecue on large plate or sheet of wax paper. Dredge the steak through the spice blend. Using kebab grill baskets or skewers, place or thread the steak and vegetables in an alternate arrangement. Brush the Beer Barbecue Sauce on the kebabs, including the meat and vegetables.
4. Preheat the barbecue or grill to high heat. Place the kebabs on the preheated grill or under a hot broiler, for approximately 10-12 minutes, basting with the Cajun Spice sauce

and turning often.

5. Remove the kebabs from the grill. Serve immediately.

Serving Suggestions: Remove contents from the basket or skewer. Attractively place the meat and vegetables on a bed of blended basmati and wild rice – or serve the kebab in a grilled pita with sour cream or yogurt.