
KITCHEN CONNAISSEUR

Beer Barbecued Steak Kebabs - Tasting Style



Makes enough for approximately 20 Tasting Party kebabs.

Here are some general tips on choosing and preparing meat, fish or seafood for shish kebabs:

- wash all meats and seafood and pat dry before skewering or placing in a basket
- if you have time marinate the meat
- soak the skewers in water for one hour before cooking, to prevent burning
- meats should be cut in 1 to 2 inch cubes for quick and even cooking
- fatty meats can be cooked at a higher temperature and lean meats will need a longer time at lower heat
- choose firm meat, fish or seafood, such as: salmon, tuna, mahi mahi and shell fish

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" pieces
20 whole	Cherry or grape tomatoes - fresh, washed, stem removed
20 whole	Mushrooms - fresh, cleaned, trimmed
20 whole	Baby or new potatoes - scrubbed and par boiled or microwave steamed (these should be very small, if large then cut in half)
2 cobs	Corn on the cob, husked, and sliced into 1/2" thick rounds, par boiled or microwave steamed

instructions

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 skewers, 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 8 - 10 minutes, basting with the Beer Barbecue Sauce and turning often.

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

Tasting Party Serving Suggestion: *To create a sturdy base, place a piece of foam or water soaked floral oasis in a serving dish. Attractively insert the flat ends of the skewers into the base and allow guests to serve themselves.*