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BBQ Steak and Vegetable Kebabs



Ingredients

MARINADE

- 4 tbsp vegetable oil
- 4 tbsp soy sauce
- 4 tbsp lemon juice
- 2 cloves garlic - minced
- 3 whole cloves
- 1/4 cup brown sugar

KEBABS

- 1kg beef sirloin steak - cubed
- 1 red pepper - cubed
- 24 mushrooms
- 1 onion - quartered
- 24 cherry tomatoes
- 2 small zucchinis - sliced thick

Preparation

- 1 Combine the ingredients for the marinade and set aside.
- 2 Tread the meat and vegetables, alternating, onto soaked wooden or metal skewers.
- 3 Place the skewers side by side in a glass dish and pour the marinade over the kebabs.
- 4 Cover and refrigerate overnight, turning the kebabs occasionally.
- 5 Grill over a medium heat until the meat is cooked to the desired temperature.
- 6 Serve and enjoy with salad and fries.

Cooks Note
