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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