

Kabobs

MARINADE

1/2 cup Worcestershire sauce
1/2 cup soy sauce
1/2 cup olive oil
2 tablespoon dijon mustard
2 tablespoon minced garlic
2 tablespoon brown sugar
4 tablespoons lemon juice
2 teaspoon dried basil
2 teaspoon dried parsley
2 teaspoon black pepper

KABOBS

1 1/2 pounds Graham Cattle Kabobs (can cut smaller if preferred)
Vegetables of your choice, cut to similar size as meat (examples: red onion, bell peppers, summer squash, zucchini, baby bella mushroom caps)

In a medium bowl, mix the marinade ingredients together. Reserve half of the marinade.

Place the cubed meat into a large plastic zip-tight bag and pour all but the reserved marinade over it, then seal and squish to coat well. Place in the refrigerator for 1-6 hours to marinate. This is also a good time to place wooden skewer in water to soak, if not using metal.

Preheat grill to high heat while preparing the kabobs. Chop all vegetables into chunks that are roughly the same size as the cubed steak, keeping 3 layers of onion together in each chunk. Drizzle vegetables with the reserved marinade.

Thread alternating pieces of meat and vegetables until the skewers are filled

Place kabobs on the grill directly over the heat and reduce heat to medium-high. Grill for 8-10 minutes, or preferred doneness flipping every 2-3 minutes, until the meat is cooked medium-rare to medium and the vegetables start to char just around the edges.