

THE CANNERY KABOBS



PREP: 15 m *Allow 8 Hours for Marinade | **COOK TIME:** 15 m | **SERVES:** About 8

MARINADE

1/4 cup soy sauce
3 tablespoons light brown sugar
3 tablespoons distilled white vinegar
1/2 teaspoon garlic powder
1/2 teaspoon seasoned salt
1/2 teaspoon garlic pepper season
1/2 lemon

INGREDIENTS

2 pounds beef sirloin steak
2 peppers (yellow and red)
1/2 pound of fresh mushrooms, stemmed
1 pint cherry tomatoes
2 sweet onions
skewers

DIRECTIONS

1. In a medium bowl, mix in all the marinade ingredients. Reserve about 1/2 cup of this marinade for basting. Place steak in a large resealable plastic bag. Refrigerate for 8 hours or overnight.
2. Cut the peppers into 2 inch pieces. Bring a saucepan of water to a boil. Add peppers and cook for 1 minute just to blanch. Drain and set aside.
3. Cut the remaining vegetables – mushrooms, tomatoes and onions - into pieces for the skewers.
4. Preheat grill for high heat. Thread steak, peppers, mushrooms, tomatoes and sweet onions in an alternating fashion.
5. Lightly oil the grill grate. Cook kabobs on the prepared grill for 10 minutes or desired level. Baste frequently with reserved marinade during the last 5 minutes of cooking.