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Recipes from **Kabobs, 52 Easy Recipes for Year-Round Grilling** by Sally Sampson. Copyright © 2007. Reprinted with permission of John Wiley & Sons, Inc., Hoboken NJ. All rights reserved.

Steak with Garlic, Oregano and Cumin

Serves 6

The flavors in this marinade are from all over the map, but the Mexican influence (oregano and cumin) is the most prevalent so I like to serve these kabobs in a tortilla with rice, black beans and salsa. Guacamole, chips and a margarita or beer round it out nicely.

These are great skewered with cherry tomatoes, zucchini and red onions and/or bell peppers.

2 tablespoons canola oil
2 tablespoons red wine vinegar
2 tablespoons Hungarian paprika
1 tablespoon dried Greek oregano
3 garlic cloves, minced
2 teaspoons Dijon mustard
2 teaspoons ground cumin
1-1/2 teaspoons kosher salt
3 pounds sirloin tips, left in long, then strips,
or top blade steaks, trimmed of fat and cut into 1-1/4-inch cubes
1/2 teaspoon freshly ground black pepper

To make the marinade: Place the oil, vinegar, paprika, oregano, garlic, mustard, cumin and 1/2 teaspoon of the salt in a non-reactive 3- to 4-quart bowl and mix until all the ingredients are well combined. Add the beef to the bowl and mix until it is completely immersed in the marinade. Alternatively, you can transfer the mixture to a large resealable plastic bag. Refrigerate for at least 4 hours and up to overnight.

Prepare a grill. When the coals are glowing red, after 15 to 20 minutes, cover with the grate. After 5 minutes, use a wire brush to thoroughly clean the grate. When the coals are covered with a pale gray ash and you can leave your hand 5 inches above the fire for 2 seconds, the coals are ready.

To cook, remove as much marinade as possible from the beef. Thread the beef on skewers and sprinkle all sides with the remaining 1 teaspoon of salt and the pepper. Place the kabobs on the grate and grill, turning every 1-1/2 minutes, until the beef is deeply browned on the outside and medium rare in the inside, 8 to 10 minutes total. Transfer to a serving platter and serve immediately.