



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Savory Steak Kebabs with Garlic Butter

Makes about 8 kebabs

These steak kebabs with garlic butter might just be our favorite way to enjoy our suppertime deck. Tender bites of steak alternate with savory mushrooms, potatoes and charred red onions. It's a complete meal on a stick!

Ingredients:

1 lb sirloin tip steak, cut into 1-1/2-to-2-inch cubes
8 oz baby bella mushrooms, whole
1/2 red onion, cut into 2-inch chunks
8 purple fingerling potatoes,
parboiled and sliced into 1-inch slices
1 green pepper, sliced into 1-inch chunks
Olive oil, for grilling

Garlic Butter:

4 tablespoons butter
2 cloves garlic, minced
3 tablespoons parsley, minced

Steak & Mushroom Marinade:

1/4 cup soy sauce
1/4 cup Worcestershire Sauce
3 tablespoon olive oil
1 tablespoon Dijon mustard
Juice of one small lemon juice
2 cloves garlic, minced
1 teaspoon rosemary, minced
2 tablespoons honey
1 teaspoon salt
1 teaspoon pepper

Directions:

1. Mix all of the marinade ingredients together in a small bowl until combined.
2. Prepare the steak and the vegetables.
3. Add the steak and the mushrooms to the marinade, cover, and refrigerate. Marinate for 2-4 hours.
4. Meanwhile, boil the potatoes on the stovetop in a pot of boiling water for 5-7 minutes, or until barely tender to the tip of a knife. After the potatoes have cooled, cut into 1-inch slices.
5. If using wooden skewers, soak in water for 30 minutes before grilling. Metal skewers work well for the hearty ingredients in this combination. Skewer the marinated steak and mushrooms, alternating with the red onion, potato, and green peppers.
6. Meanwhile, prepare the garlic butter. Melt the butter in a small saucepan, add the garlic and cook until fragrant. Remove from heat and stir in the fresh parsley.
6. Prepare the grill until very hot. Make sure the grilling grate is clean and oiled. Brush the kebabs with olive oil. Grill for 3-4 minutes on each side or until the internal temperature of beef reaches 145 degrees F.
7. Brush the cooked kebabs with garlic butter.