

California Kabobs



Rated: ★★★★★

Prep Time: 15
Minutes

Ready In: 30
Minutes

Submitted By: Bet
Brown

Cook Time: 15
Minutes

Servings: 2

"My aunt gave me this recipe years ago. When my boys were young, they weren't very fond of beef, but this was a sure way to entice them to eat."

INGREDIENTS:

1/3 cup lemon juice	sauce
2 tablespoons vegetable oil	3/4 pound beef sirloin steak,
2 teaspoons Worcestershire	cut into 1 inch cubes
sauce	8 large fresh whole
1 teaspoon paprika	mushrooms
1 garlic clove, minced	1 medium onion, cut into
1/2 teaspoon sugar	chunks
1/2 teaspoon salt	1 medium green pepper, cut
1/8 teaspoon hot pepper	into chunks

DIRECTIONS:

1. In a bowl, combine the first nine ingredients; mix well. Pour 1/4 cup marinade into a large resealable plastic bag; cover and refrigerate remaining marinade. Add beef to the bag. Seal and turn to coat; refrigerate for at least 2 hours or overnight, turning occasionally.
2. Drain and discard marinade. On metal or soaked wooden skewers, alternately thread beef and vegetables. Grill, uncovered, over medium heat or broil 4 in. from heat for 6-8 minutes on each side or until beef reaches desired doneness, basting frequently with reserved marinade and turning once.

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