



GRILLED BEEF SKEWERS

- 1 bottle **TSG Serious Steak and Grilling Sauce**
- 2 Tbsp cider vinegar
- 2 Tbsp **TSG Outrageously Garlic**
- 1 tsp salt
- 1 tsp ground cumin
- 1-½ lbs cubed top sirloin beef (cut about 1-½" each)
- 1 medium red onion
- 8 wooden or metal skewers, at least 8" long.

1. In a medium non-metallic bowl or deep baking dish, stir together TSG steak sauce, vinegar, TSG garlic, salt and cumin.
2. Add beef cubes. Cover and refrigerate 24 hours.
3. Before cooking, soak wood skewers in water 10 minutes. Peel onion and cut into 8 wedges.
4. Preheat grill or broiler. Thread 3 pieces beef on a skewer, 1 onion wedge, and 3 more pieces of beef. Repeat for remaining skewers.
5. Arrange skewers on a foil-lined sheet tray if broiling. Spoon marinade over onion wedges.
6. Grill over medium heat 10 minutes. Turn and cook about 2 minutes more. Use the same cooking times for the broiler, turning skewers after 10 minutes.

Makes 4-6 servings (using 8" skewers)

Note: Boil marinade for 1 full minute to use as a sauce with the cooked skewers.

MAIN DISH