



Asian Beef Skewers

Oscar · 29/09/2024



Prep Time

2 hrs 4 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

Ginger flavored beef skewers are excellent as an appetizer as well as an entree

Ingredients

- - 3 tablespoons hoisin sauce - 3 tablespoons sherry - $\frac{1}{4}$ cup soy sauce - 1 teaspoon barbeque sauce - 2 green onions
- chopped - 2 cloves garlic
- minced - 1 tablespoon minced fresh ginger root - 1 $\frac{1}{2}$ pounds flank steak - skewers

Instructions

1. In a small bowl
2. mix together hoisin sauce
3. sherry
4. soy sauce
5. barbeque sauce
6. green onions
7. garlic
8. and ginger. Cut flank steak across grain on a diagonal into 1/4 inch slices. Place slices in a 1 gallon resealable plastic bag. Pour hoisin sauce mixture over slices
9. and mix well. Refrigerate 2 hours
10. or overnight. Preheat an outdoor grill for high heat. Discard marinade
11. and thread steak on skewers. Oil the grill grate. Grill skewers 3 minutes per side
12. or to desired doneness.