



Sensational Steak Kabobs

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 30 mins

Description

Meaty steak kabobs made with chunks of sirloin steak marinated in a slightly sweet soy sauce and lemonlime mixture skewered with veggies and grilled Youll want to make these again and again

Ingredients

- - ¼ cup soy sauce - 3 tablespoons light brown sugar - 3 tablespoons distilled white vinegar - ½ teaspoon garlic powder - ½ teaspoon seasoned salt - ½ teaspoon garlic pepper seasoning - 4 fluid ounces lemon-lime flavored carbonated beverage - 2 pounds beef sirloin steak
- cut into 1 ½ inch cubes - 2 green bell peppers
- cut into 2-inch pieces - 8 skewers - ½ pound fresh mushrooms
- stems removed - 1 pint cherry tomatoes - 1 fresh pineapple - peeled
- cored and cubed

Instructions

1. Mix soy sauce
2. light brown sugar
3. distilled white vinegar
4. garlic powder
5. seasoned salt
6. garlic pepper seasoning
7. and lemon-lime flavored carbonated beverage in a medium bowl. Reserve about 1/2 cup of this marinade for basting. Place steak cubes in a large resealable plastic bag. Cover with the remaining marinade
8. and seal. Refrigerate for 8 hours
9. or overnight. Bring a saucepan of water to a boil. Add green peppers
10. and cook for 1 minute
11. just to blanch. Drain
12. and set aside. Preheat grill for high heat. Thread steak
13. green peppers
14. mushrooms
15. tomatoes
16. and pineapple onto skewers in an alternating fashion. Discard marinade and the bag. Lightly oil the grill grate. Cook kabobs on the prepared grill for 10 minutes
17. or to desired doneness. Baste frequently with reserved marinade during the last 5 minutes of cooking. From the Editor Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.