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| STEAK KEBABS  **Ingredients:**  1 1/2 pounds beef sirloin tips, cut into 1 1/2-inch cubes  8 ounces cremini mushrooms, cleaned and halved  1 l red onion, sliced into 1 1/2-inch cubes (about 3 onion layers each)  1 red, yellow, or green pepper sliced into 1 1/2-inch cubes Directions: 1. Place beef cubes and mushrooms in a large resealable plastic bag. Add your favorite Farmer Boy dressing (6-8 oz.) and seal bag, pressing out as much air as possible. Marinate, refrigerated, for at least 1 and up to 5 hours.  2. Thread beef onto skewers, alternating with mushrooms and onions.  3. Light one chimney full of charcoal. When all charcoal is lit and covered with gray ash, pour out and spread the coals evenly over entire surface of coal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate. Grill skewers until beef is well seared on all sides and center of beef registers between 125-130°F on an instant read thermometer, about 3 minutes per side. Transfer skewers to platter and let rest for 5 minutes. Serve immediately. |  |