

Spicy Portuguese Beef Steak Kabobs

Ingredients:

1 1/2 lbs. Certified Angus Beef
Boneless Beef
Top Sirloin Steak, cut 1 1/4" thick
1 Large Red Bell Pepper, cut into
1" pieces
2 Tbsp. Chopped Fresh Cilantro
2 Tbsp. Olive Oil
2 tsp. Hot Pepper Sauce
1 Clove of Garlic, minced
1/2 tsp. Crushed Red Pepper
(optional)

Preparation:

Cut beef steak into 1 1/4" cubes. Combine seasoning ingredients in a medium bowl. Add beef; toss to coat. Alternately thread beef and bell pepper onto six 10" metal skewers. Place kabobs on grid over medium heat. Grill, uncovered, about 8 to 11 minutes for medium rare to medium doneness, turning occasionally. Season with salt.

Makes 6 Servings.