

Spicy Portugese Steak Kabobs

Make these kabobs as spicy as you like - serve over rice or with grilled veggies.

SOURCE: Fabulous Food Associations

Chapter: The National Cattlemen's Beef Association

Prep Time: 15 minutes

Cooking Time: 8-11 minutes

INGREDIENTS:

About 1 1/2 lbs boneless beef top sirloin steak, fat trimmed

1 large red bell pepper, cut into 1-1 1/2" pieces

Salt, to taste

2 TBS chopped fresh cilantro

Fresh cilantro, sprigs (optional)

2 TBS olive oil

2 tsp hot pepper sauce

1 clove garlic, crushed

1/4 - 1/2 tsp crushed red pepper flakes (optional)

DIRECTIONS:

Cut steak into 1/4" cubes.

In medium size bowl, whisk together oil & pepper sauce. Add chopped cilantro, garlic & crushed red-pepper flakes, if using. Add beef - toss & coat.

Prepare charcoal or gas grill till coals are medium hot to hot.

Thread beef & bell pepper pieces, alternating with each other, onto six 10 inch metal skewers. Grill, uncovered, 8-11 minutes for medium rare to medium. Season with salt & garnish with cilantro sprigs, if desired.

Tips: Kabobs can be cooked on a rack in broiler pan 3-4" from heat. Broil approximately 9-12 minutes, turning occasionally.

Serves: 3-6