



ROSEMARY BEEF SKEWERS (Original)

- 12 ounces boneless sirloin or top round steak
- 12 long sprigs rosemary
- 12 button mushrooms, halved
- 1 teaspoon oil
- 2 tablespoons Cattle Boyz Original BBQ Sauce

Trim the meat of any excess fat and sinew and cut into 1 inch cubes. Trim the leaves from the stems of the rosemary sprigs, leaving 2 inches at one end. Thread the meat alternately with the mushrooms onto the rosemary skewers. Place the oil and Original BBQ Sauce in a small bowl and mix together well. Place the skewers on a lightly oiled broiler rack and brush the meat with the oil and Original BBQ Sauce mixture. Cook the skewers under a hot broiler or grill for 10 minutes, or until tender, turning occasionally and brushing with the oil and Original BBQ Sauce mixture. Serve immediately with a green salad. Serves 4