



STEAK & VEGETABLE KEBABS (Honey Hot / Original)

- 2 medium zucchini, each cut into 8 pieces
- 1 1/2 lbs. sirloin steak, approx 1 1/2 " thick
- 1 large red or yellow bell pepper
- 2/3 cup Cattle Boyz Original or Honey Hot BBQ Sauce
- 2 bay leaves, split in half
- 2 large cloves garlic, minced
- 3/4 tsp. dried oregano leaves, crumbled
- 6 metal/wooden skewers (be sure to soak wooden skewers for at least 1/2 hour)

Arrange zucchini in single layer in microwave safe dish, add 1/2 cup water. Cover and microwave on high for 4 to 5 minutes, turning half way through. Drain and cool. Cut beef into 1 inch cubes and red/yellow pepper into 18 pieces. In a large food storage bag, place zucchini, pepper and steak. Add the rest of the ingredients to the bag, remove air and secure top. Toss ingredients to coat well and marinate for a minimum of 3 hours, turning often. Thread beef and veggies alternately on skewers (don't squeeze together). Grill on hot, greased grill for 3 minutes on each side (for rare), or to desired doneness. Serves 4-6