



marinated kabobs;

1. (mah-rah-nay-tehd kuh-bobz) *noun*. Marinated beef and veggies and grilled to a slight char.
2. Produces 3-4 Servings.
3. Preparation 30 mins.
4. Oven temperature set to --.

Ingredients;

Marinade

- $\frac{1}{2}$ c. vegetable oil
- $\frac{1}{4}$ c. lemon juice
- $1\frac{1}{2}$ Tbsp. pepper
- $\frac{3}{4}$ c. soy sauce
- $\frac{1}{4}$ c. worchestershire sauce

Kabobs

- 1 lb new york strip steak
- 1 onion*
- 3 multi-color peppers*
- 1 medium squash*

*other assorted vegetables if desired

Instructions;

Note: if using wooden skewers, place in water to soak the night before
Marinade

1. Mix together all marinade ingredients in a ziplock bag.
2. Cut up the new york strip steak into bite-sized cubes, and add to marinade bag. Marinate approximately 3 hours.
3. Cut up the vegetables into large chunks and add to marinade. Allow to sit at least 2 hours and up to 5 more hours.

Kabobs

4. Assemble the kabobs using the soaked wooden skewers or metal skewers by pushing an alternating pattern of meat and veggies onto the skewers.
5. Grill on a heated grill approximately 3-4 minutes per side, or until meat has reach desired temperature and the edges of the kabob are charred.