

## Main Dishes

Beef

### Shish Kabob

An alternate to the kabobs is the Shish Kabob Steak. This is my most popular grill recipe. My son, David, makes the steak and puts the vegetables on kabobs.

2 lbs. Sirloin, London Broil, or Top Round

Good Seasons Italian Salad Dressing Mix

1/4 cup vinegar

1/4 cup + 3 Tbs. water

1/4 cup oil

6 ounce can tomato paste

1/4 cup water

1 Tb. Worcestershire sauce

Small Onions

Peppers cut into 1-1/2-inch squares

Mushrooms

Cherry tomatoes



#### SHISH KABOB:

Mix Good Seasons Italian Salad Dressing Mix with vinegar, water and oil; set aside.

In a 4-quart bowl, mix prepared salad dressing, tomato paste, water, and Worcestershire sauce.

Slice beef into 1-1/2-inch cubes and add to marinate.

Cover and marinate 4 hours or over-night.

Spray kabobs with Pam to assure the meat and vegetables will slip off easily after grilling.

Alternate meat and vegetables on kabobs.

Use left-over marinade to baste kabobs

Grill or broil 15 to 20 minutes turning often and basting until meat and vegetables are tender.

#### STEAK:

Prick meat with fork, blend all ingredients and marinate 4 hours or over-night.

Grill or broil steak to your tastes basting with left-over marinade.

Yield: 4 to 6 servings.

NOTE: I usually double the recipe and make extra marinade. I like to warm the extra marinade and serve it with the Shish Kabob or Steak and white rice. Make my Italian Salad and with some good wine, you too will love this outdoor meal.