

Recipe

SIRLOIN STEAK KABOBS



INGREDIENTS

1, 2 lb. White Angus Ranch
Sirloin Steak Bone-In
(Makes 5 Kabobs)

1 Bottle of Stubbs Beef Marinade

1 Large Red Onion

2 Green Bell Peppers

2 Red Bell Peppers

2 Yellow Bell Peppers

2 Orange Bell Peppers

1 Container of Cherry Tomatoes

DIRECTIONS

1. Cut Sirloin Steak into 1-2 inch squares.

2. Marinate Sirloin squares in Stubbs Beef
Marinade for at least an hour

3. Slice onion and bell peppers into 1-2 inch
squares.

4. Skewer alternately the sirloin squares, bell
pepper squares, onion squares and cherry
tomatoes onto kabob skewers.

5. Place kabobs onto a 300-350 degree grill
until desired cooking temperature. Grass
fed beef is best when cooked medium rare
to medium.