



Recipes for Success



Ginger Glazed Beef Skewers

Yield: 24 kebobs (1-1/2 quarts of glaze)

Ingredients

- 1 qt. (2 lb. 3 oz.) **Heinz Tomato Ketchup**
- 1 cup Dry sherry or rice wine
- 1/4 cup (3 oz.) Honey
- 1/4 cup (2 oz.) Minced ginger
- 1/4 cup **Lea & Perrins Worcestershire Sauce**
- 3 Tbsp. Soy sauce
- 6 lb. Sirloin or tender grilling steak, 1 in. cubes
- 1 qt. (2 lb.) Diced red pepper, 1 in. cubes
- 1 qt. (2 lb.) Diced green pepper, 1 in. cubes
- 48 ea. Button mushroom caps
- Thinly sliced green onion, as garnish
- 24 ea. Skewers

Method

1. In food processor or blender, combine ketchup, sherry, honey, Worcestershire sauce, ginger, and soy sauce until well blended.
2. Preheat the grill to medium high heat and grease lightly.
3. Thread steak onto skewers alternating with the vegetables.
4. Grill, turning kebobs, for 10-12 minutes for medium rare.
5. During the last 2 minutes of grilling, baste kebobs with sauce.

Tip: Just before service, sprinkle kebobs with green onion and serve sauce for dipping.



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