



Christensen Ranch **BEEF KABOBS**

Ingredients

4lbs Christensen Ranch Kabob Meat
1/2 Cup Olive Oil
1/3 Cup Soy Sauce
2 Tbsp Lemon Juice
3 Garlic Cloves, Chopped
2 Tbsp Christensen Ranch Steak Seasoning
Salt & Pepper to Taste
2 Tbsp Parsley, Chopped
1lb Shrimp, Cleaned
Red, Yellow & Green Peppers, Cut into 2" Chunks
1 White Onion, Cut into 2" Chunks

Directions

1. In large mixing bowl, combine the olive oil, soy sauce, lemon juice, chopped garlic, and steak seasoning. Mix well.
2. Add the cubed kabob meat to the same bowl and stir all together to evenly coat the meat.
3. Allow to marinate for 30 minutes and up to 4 hours so flavors can develop.
4. Alternate beef, vegetables, and shrimp on the skewers.
5. Place skewers on the grill and cook on medium high heat for 5 to 6 minutes. Turn skewers and continue cooking to desired doneness. Total cooking time is 10 to 12 minutes.
6. Remove skewers from the grill and sprinkle with salt and pepper to taste and chopped parsley.

Serves: 8-12

Prep Time: 15 Minutes Plus Marinating

Cook Time: 10-12 Minutes



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