



Beef Steak & Potato Kabobs

Ingredients:

- 1 pound boneless beef top sirloin steak, cut 1 inch thick
- 1 pound all-purpose potatoes
- 2 medium yellow or zucchini squash

Sauce:

- 3/4 cup steak sauce
- 2 large cloves garlic, minced

Makes: 4 servings
Prep Time: 2 hours
Grill Time: 10 minutes



DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

FOLD HERE



Beef Steak & Potato Kabobs

Directions:

1. Preheat grill to medium heat.
2. Cut potatoes into 1-1/2-inch pieces. Place in microwave-safe dish; cover with vented plastic wrap. Microwave on HIGH 6 to 8 minutes or until just tender, stirring once. Cool slightly.
3. Combine sauce ingredients in 1-cup glass measure. Microwave on HIGH 1-1/2 minutes, stirring once.
4. Cut squash lengthwise in half. Cut beef steak and squash into 1-1/4-inch pieces. Combine beef, squash, potatoes and 1/3 cup sauce in large bowl; toss.
5. Alternately thread beef and vegetables onto metal skewers.
6. Place kabobs on grid. Grill to desired doneness.

Brushing with remaining sauce during last 5 minutes.

Makes: 4 servings
Prep Time: 35 minutes
Grill Time: 10 minutes



DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

Recipe and photo courtesy of The Beef Checkoff.