

GARLIC BUTTER BEEF KABOBS



Modified from a recipe originally published at www.spendwithpennies.com

These beef kabobs can be finished on the grill or in the oven!

Makes 5 skewers.

Ingredients:

- 1 lb beef kabob meat, cut into 1" pieces (approximate size)
- 1 tsp salt
- ½ tsp black pepper
- 3 Tbsp olive oil
- 2 cloves garlic, minced
- 3 Tbsp butter
- 1 Tbsp lemon juice
- 1 Tbsp tomato paste
- 1 red onion, cut into 1" pieces

Instructions:

1. Sprinkle beef with salt and pepper.
2. Microwave olive oil & garlic for 20 seconds, then add butter. Heat another 20 seconds (until melted.) Stir in lemon juice.
3. Place 3 Tbsp of butter mixture in a small bowl (reserve the rest for serving) and stir in tomato paste.
4. Add to the beef and toss quickly. Marinate 30 minutes or up to 2 hours. If using wood skewers, soak them in water at least 30 minutes while the beef is marinating.
5. Thread the beef and onion onto skewers leaving a little room between each of the pieces. Discard marinade. The kabobs are ready to cook.

Cooking on the Grill

6. Preheat the grill to 375 degrees (medium high.)
7. Grill about 9-12 minutes, turning beef occasionally or until beef reaches 125-130 deg F.
8. Rest 5 minutes before serving to seal in juices. Drizzle with remaining butter.

Cooking in the Oven

6. Preheat the oven to 350 deg F and line a baking sheet with parchment paper.
7. Cook kabobs for 20-30 minutes, turning once.
8. Rest 5 minutes before serving to seal in juices. Drizzle with remaining butter.