

PINEAPPLE BEEF KABOBS

8 cherry tomatoes
1 can pineapple chunks
1 medium red onion, cubes
12 small fresh mushrooms
2 lbs. lean steak, cubed

Sauce
1/3 cup soy sauce
2 T. vegetable oil
1 T. brown sugar
1 garlic clove, minced
1 tsp. ground ginger
1 tsp. seasoned salt

Preheat grill to medium hot. Combine soy sauce, oil, brown sugar, garlic, ginger, and salt. Mix well. Place the steak cubes in a bowl and pour about 1/2 of the sauce over the steak and stir. Set aside. Slice onions and drain pineapple. Drain meat and discard marinade. Arrange meat, pineapple and vegetables on skewers. Grill for approximately 3 minutes on each side. Baste with reserved marinade. Continue turning and basting for an additional 8-10 minutes.



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Happy Memorial Day!

It's time to get the grill out and enjoy the outdoors! This is great for Memorial Day Celebrations whether at home or out camping.

And don't forget Mom on May 10th!



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