



# A Cook's Companion

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## **Steakhouse Kabobs**

*serves 4*

Try these steakhouse kabobs for a filling, satisfying meal al fresco. Tender bites of steak and savory mushrooms soak up the rosemary flavored marinade and grill to perfection. Adding the mini potatoes and charred red onion nearly makes it a complete meal on a stick!

1 lb sirloin tip steak, cut into 2" chunks  
8 oz baby bella mushrooms, whole  
1/2 red onion, cut into 2" chunks  
12 baby potatoes, parboiled for 5-7 minutes

### ***Steak & Mushroom Marinade:***

1/4 cup soy sauce  
1/4 cup Worcestershire Sauce  
2 cloves garlic, minced  
1 tablespoon rosemary, minced  
3 tablespoon olive oil  
1 tablespoon dijon mustard  
juice of one small lemon juice  
2 tablespoon honey  
1 teaspoon salt  
1 teaspoon pepper

### ***Directions:***

1. Mix all of the marinade ingredients together in a small bowl until combined.
2. Prepare the steak and the vegetables into 2" chunks.
3. Add the steak and the mushrooms to the marinade, cover, and refrigerate. Marinate for 2-4 hours.
4. Meanwhile, boil the potatoes on the stovetop in a pot of boiling water for 5-7 minutes until just fork-tender.
5. If using wooden skewers, soak in water for 30 minutes before grilling. Flat metal skewers will also work great for these hearty ingredients. Skewer on the marinated steak and mushrooms, alternating with the red onion and potato.
6. Fire up the grill until very hot. Make sure the grilling grate is clean and oiled. Brush the potatoes and red onion with olive oil. Grill for 3-4 minutes on each side until the internal temperature of beef reaches 125 degrees F.