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Steakhouse Kabobs

serves 4

Try these steakhouse kabobs for a filling, satisfying al fresco meal. Tender bites of steak and savory mushrooms soak up the rosemary flavored marinade and easily grill to perfection. Borrowing from great steakhouse traditions, add mini potatoes and charred red onions to make 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 tablespoons 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 by cutting 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, or until barely tender to the tip of a knife.
5. If using wooden skewers, soak in water for 30 minutes before grilling. Flat metal skewers work well for the hearty ingredients in this combination. Skewer the marinated steak and mushrooms, alternating with the red onion and potato.
6. Prepare 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 145 degrees F.