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Ingredients:

MARINADE:

- 1/3 cup oil
- 1/3 cup soy sauce
- 3 tbsp lemon or lime juice
- 1/4 cup honey
- 2 cloves garlic, minced
- 2 tbsp fresh basil, chopped

KEBOB:

- 1½ lbs top sirloin steak cut into 1½ inch cubes
- 1 large bell pepper cut into large chunks
- 1-2 medium red or white onions cut into 1½ inch squares
- 10-15 grape tomatoes or tomatoes cut in chunks

Marinated Market Kebobs

A nice combination of grilled meat and vegetables, perfect for a summer evening! The following items can be found here at the market: oil, honey, garlic, basil, sirloin steak, bell peppers, onions, tomatoes.

Instructions:

Mix olive oil, lemon/lime juice, garlic, basil, honey and soy sauce together in a bowl and add cubed meat. Cover marinate in the fridge for at least 30 minutes - several hours or overnight is ideal but not necessary.

Soak the skewers in water for 30 minutes prior to grilling to prevent burning if using wooden/bamboo skewers.

Thread meat and vegetables onto skewers in desired order; the more space between, the easier the meat will cook. Coat skewers with remaining marinade.

Grill 8 to 10 minutes, turning occasionally.

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