

Spicy Ottoman Kabobs



Chunks of beef sirloin are marinated in a mixture of olive oil & red wine vinegar, and seasoned with garlic, paprika, & ground red pepper, then grilled.

Ingredients:

- 2 lbs. beef sirloin
- 4 cloves garlic (chopped)
- 1 tsp. paprika
- 1/2 tsp. cayenne pepper
- 1 tsp cumin (roasted)
- 1 tsp. coarse salt
- 1 tsp. fresh ground pepper
- 1/2 cup red wine vinegar
- 2/3 cup extra virgin olive oil
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Method

Cut beef into 1 1/2-inch cubes. Combine all spices and vinegar in a food processor. Blend. SLOWLY add olive oil with blender running. Place meat in a sealable plastic bag with the marinade; squeeze excess air from bag. Place bag in refrigerator for 4 hours, turning once or twice. After 4 hours, remove meat and place on metal skewers, leaving a little space in between. Grill on medium heat about 12 minutes (allow 3 minutes for each of the four sides.) Remove to aluminum foil and wrap. Allow to cool 3-4 minutes before serving.

Notes: Best if done with 12-inch metal skewers. Serve with Kabob-roasted vegetables, including chunks of sweet peppers, onions, potatoes (white or sweet), summer squash, and mushrooms.

Number of servings: 4-6