



A Recipe from Old Smokey Products Company

www.oldsmokey.com

PO Box 4

Houston TX 77001

713 227 5248

RECIPES // Beef & Chicken Kabobs

from an obskewer source

Ingredients

First the marinade:

- * 6 cups olive oil
- * 1 1/2 cups white vinegar
- * 1 cup fresh lemon juice
- * 1/4 cup chopped garlic
- * 1/4 cup chopped yellow onion
- * 4 tsp salt
- * 2 tsp black pepper
- * 1 tsp oregano

Then the rest:

- * 1 pound beef cut in 8 - 10 cubes
- * 2 chicken breast halves, cut in 8 - 10 cubes
- * 8 - 10 whole mushrooms
- * 2 red bell peppers cut in 2 inch squares
- * 1 red onion, cut in 8 pieces
- * 4 tomatoes, quartered
- * 8 - 10 2 inch pineapple cubes
- * Mexican rice
- * charro beans
- * 8 flour tortillas

Directions

Prepare the marinade first! Combine all marinade ingredients in a pan long enough to hold the skewers.

Alternate the kabob items on the skewer in a creative fashion. Put them in the marinade for a half hour or so while the fire is getting ready. Grill about 3 - 5 minutes per side and serve with the rice, beans and tortillas. Makes 4 servings.