

FLIGHT BY YUENGLING STEAK KABOBS



INGREDIENTS

- 1 ½ lb sirloin steak, cut into 1 inch cubes
- 1 cup FLIGHT by Yuengling
- ¼ cup rice wine vinegar
- ¼ cup olive oil
- ¼ cup soy sauce
- 2 Tbsp. honey
- 3 garlic cloves, minced
- 1 red onion, cut into 1 inch chunks
- 1 orange bell pepper, seeds removed and into 1 inch chunks
- 1 red bell pepper, seeds removed and cut into 1 inch chunks
- ½ pint of cherry tomatoes
- 2 zucchini or yellow squash, cut into ¾ inch slices

INSTRUCTIONS

In a medium bowl, combine the beer, vinegar, soy sauce, honey, and garlic. Slowly whisk in the oil until well combined. In a large resealable bag, add the beef and vegetables and pour in the marinade. Make sure everything is coated well and refrigerate a minimum of 2 hours.

Using wooden or metal skewers, alternate adding the beef, onion, bell peppers, tomatoes, and zucchini. Season with salt and pepper.

Grill over medium-high for 10–12 minutes, turning occasionally, until meat is medium-rare. Let rest 15 minutes before serving.



FROM THE KITCHEN OF:
SHERYL YUENGLING
www.yuengling.com/food

