

# GRILLED BEEF SKEWERS WITH PEANUT SAUCE

Prepared by: Brad Patton, February 2018

Source: BBQ Queens Big Book of Barbecue

## GRILLED BEEF SKEWERS

1 ½ pounds boneless sirloin

1 ¾ cups bottled Italian-style vinaigrette

6 wooden skewers, soaked in water for at least 30 minutes before grilling

Place the beef in a baking dish or sealable plastic bag and pour half of the vinaigrette over. Cover or seal and refrigerate for at least 30 minutes or up to 2 hours.

Prepare a hot fire in a grill.

Thread the beef cubes onto the skewers, 4 to a skewer. Grill, turning once with grill tongs, for 3 to 4 minutes per side for medium. Drizzle a little of the remaining vinaigrette on each skewer and serve.

## QUICK PEANUT SAUCE

In a small bowl, combine ¼ cup crunchy peanut butter, ¼ cup unsweetened coconut milk, 1 tablespoon ground cumin, 1 teaspoon red pepper flakes, ½ teaspoon ground cinnamon, and kosher salt to taste. (If you like a thicker sauce, use either more peanut butter or less coconut milk.)

*Brad's Notes: I would make the peanut sauce again but add more spice. The beef skewers were fine, but nothing special.*

