

# Thai Beef Kabobs



Prep Time: 45 minutes

Ready: At least 3 hours

Yields: About 10 kabobs

**Ingredients** t=teaspoon • T=tablespoon • C=cup

- Skewers
- 1 C creamy peanut butter
- 1/2 C soy sauce
- 1/4 C honey
- 1/2 C of lime juice
- 1/4 C vegetable oil
- 3 cloves garlic, minced
- 1 T minced fresh ginger
- 2 t hot red pepper flakes
- 1 pound beef sirloin, cut into bite-sized cubes
- 1 red bell pepper, cut into 1" pieces
- 1 large red onion, cut into 1" chunks
- 15 mushrooms
- 15 cherry tomatoes
- Salt
- Freshly ground black pepper

## Preparation

1. *Mix* the peanut butter, soy sauce, honey, lime juice, oil, garlic, ginger, and red pepper flakes in a small bowl. Transfer half of the mixture to a large, sturdy, resealable plastic bag, and reserve the remaining half to use as a dipping sauce.
2. *Place* beef cubes, red bell peppers, onion chunks, mushrooms and tomatoes in the bag with the marinade.
3. *Seal* the bag and refrigerate for at least 2 hours and up to 24 hours.
4. *Preheat* grill for medium-high heat.
5. *Thread* the meat and vegetables onto skewers, discarding any remaining marinade.
6. *Sprinkle* a small pinch of salt and pepper over each kabob.
7. *Oil* the grill\* grate. Grill skewers, turning as needed, for about 10 minutes or until meat is thoroughly cooked and vegetables are tender.

*\*Indoor option: cook skewers in the broiler instead of on a grill, turning as needed.*

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