

Spicy Beef Satay

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An easy to prepare appetizer that is bursting with flavor, this exotic starter is full of Asian-inspired flavors. Prepare the night before and marinate overnight for an easy treat, or whip up a batch to wow last minute guests.

Ingredients:

1 ½ lb boneless beef top sirloin steak, cut into 1 ½-inch thick pieces
1 large onion, cut into chunks
½ c. Dijon-style mustard
½ c. soy sauce
¼ c. honey
2 Tbsp lime juice
4 cloves garlic, minced
1 Tbsp ground red pepper

Directions:

1. In large, shallow bowl combine mustard, soy sauce, honey, lime juice, garlic and ground red pepper. Whisk until blended. Remove and reserve ½ c. of marinade and set aside.
2. Add beef to marinade and toss to coat. Cover and marinate for 20 minutes.
3. Remove beef from marinade. Discard marinade. Place beef and onions onto metal skewers, alternating meat and onions.
4. Place skewers on prepared grill. Grill, uncovered for 10-12 minutes, basting frequently with reserved ½ c. marinade until meat is cooked through. Serve immediately.

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