



**BBQ KIWI-MARINATED BEEF SKEWERS (Original)**

- ¼ cup water
- 1 green onion, cut into 4 pieces
- 2 garlic cloves, peeled
- 1 kiwifruit, cut into 4 chunks
- 1 teaspoon finely grated ginger root
- 2 tablespoons sesame seeds
- ¼ cup Cattle Boyz Original BBQ Sauce
- 1 ½ pounds top sirloin steak, trimmed of fat (1 inch thick)
- 6-10 inch bamboo skewers, soaked in water for 10 minutes

Combine first 7 ingredients in blender. Process until no large chunks remain. Makes 1 cup marinade. Cut steak into long ¼ inch wide strips across grain. Place in large sealable bag. Pour in marinade. Seal bag. Mix marinade into beef by turning bag several times. Marinate in refrigerator for no longer than 2 hours, mixing contents several times.

Preheat lightly sprayed electric grill to high. Drain and discard marinade. Push beef onto skewers, accordion style. Cook on grill for 3 to 5 minutes, turning several times, until desired doneness. Makes 6 skewers.