



## Beef kabobs

2lbs beef kabob meat

1 lemon

Olive oil

Salt and pepper

Skewers (wooden skewers need to be soaked in water overnight)

Sweet onions

Red, green, and yellow peppers

1. Place kabob meat in one layer on a plate or in a shallow dish. Drizzle with lemon juice and olive oil then sprinkle with salt and pepper.
2. Refrigerate for one hour.
3. Meanwhile cut vegetables alternating each ingredient.
4. When coals are glowing, (about 20 min) grill skewers several minutes on each side. Serve medium-rare.

Serves 4 to 6