

Southwest Steak Kabobs

Ingredients:

¼ cup margarine or butter, melted
¼ cup chopped cilantro
½ tsp cumin
¼ tsp garlic salt
½ tsp hot pepper sauce
2 ears fresh sweet corn, husks removed, each ear cut into 4 pieces
8 pickled sweet red or green cherry peppers
1 lb boneless beef sirloin steak, cut into 1 inch cubes

Directions:

- 1) Heat Grill
- 2) In a small bowl, combine margarine or butter, cilantro, cumin, garlic salt, and hot pepper sauce, mix well.
- 3) Alternately thread corn, peppers, and beef cubes onto four 12 to 14 inch metal skewers
- 4) When ready to grill, place kabobs on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals
- 5) Cook 8 to 12 minutes or until corn is tender and beef is desired doneness, turning once and brushing frequently with margarine mixture

Makes 4 servings

Per Serving:

230 calories
9g fat
60mg cholesterol
340mg sodium
13g carbs
2g sugar
23g protein

Source: Pillsbury Classic Cookbooks #231

Submitted by: James Meyer