



Servings: 6

Cowboy Kabobs

Texas style....simple & delicious!

- 1/3 cup A.1. Original Steak Sauce
- 1/3 cup Barbecue Sauce
- 2 tsp. Prepared Horseradish
- 1 beef top round steak (1-1/2 lb.), cut into 1/2-inch-wide strips
- 9 pearl onions
- 1 large red pepper, cut into 9 strips



MIX first 3 ingredients until well blended.

THREAD meat onto 18 skewers; place onion or pepper strip at end of each skewer. Place kabobs in shallow glass dish. Pour steak sauce mixture over kabobs. Refrigerate 1 hour to marinate, turning occasionally.

HEAT grill to medium heat. Remove kabobs from marinade; discard marinade. Grill kabobs 4 to 6 min. or until meat is done, turning occasionally.

SUBSTITUTE a green pepper for the red pepper



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