

BEEF SHISH KEBAB RECIPE

HOW TO MAKE **BEEF SHISH KEBAB USING TAHOON - SHISH KEBAB SEASONING**;

PREPARING AND COOKING TIME: About **30** MINUTES

Serving Size: 2 Persons

INGREDIENTS:

- 1 lb.** Beef Top Sirloin or Filet
- 1 tbsp.** Olive oil
- ½ tbsp.** Tahoon - Shish Kebab Seasoning
- 4 Pcs** Fresh Yellow Onions - Small Size
- 4 Pcs** Firm Fresh Ripe Tomatoes
- 1 Pc** Fresh Green Bell Pepper
- 1 Pc** Fresh Yellow Bell Pepper
- 1 Pc** Fresh Red Bell Pepper
- 1 Pc** Fresh Orange Bell Pepper
- ¼ tsp.** Salt (As to your preference)

Definition:

lb.: Pound

Pc: Piece

Pcs: Pieces

tsp.: Teaspoon

tbsp.: Tablespoon

DIRECTIONS:

STEP 1

Place the **top sirloin** or **filet meat** on meat cutting board and start cutting it into **dices**, about **1 ½ (one and half) inch long** and **1 inch wide** using sharp knife.

STEP 2

Put the **cutting beef meat dices** in a bowl and then **drizzle 1 tbsp. olive oil** on top and mix well. Then after mixing, **sprinkle the ½ (half) tbsp. Tahoon – Shish kebab seasoning** or (season to your preference) the **¼ (quarter) tsp. salt** (or as to your preference) thoroughly throughout the meat, and mix it all together well, then cover it and let it **marinate** for **10 to 15 minutes**.

STEP 3

Grab all **color bell pepper** and cut them into half, then cut them into small squares slices and place it into a bowl.

STEP 4

Start **skewer** the cubed beef meat, skewer **1 cube meat** then **1 slice color pepper**, repeat this until reach **4 pieces** of meat per one skewer, then place it on tray (to grill later).

STEP 5

Peel the **onion** then cut it in **half** around the middle and skewer it and place it on a tray (to grill later).

STEP 6

Grab the **tomatoes** and cut them into **half** around the middle and skewer it and place it on same tray (to grill later).

OR use Grilled Tomatoes with Basil Leaves Recipe, check our recipe.

STEP 7

You can use kitchen grill pan or outside grill to cook it.

- Kitchen Grill Pan steps:

Preheat the **kitchen grill pan** and leave it to warm for a few minutes, then start placing the beef meat skewers (**beef shish kababs** or **beef shish kabob**) on the pan and keep them cooking on each side for a few seconds. Begin rotating the skewers until the **beef shish kababs** or (**beef shish kabob**) is cooked to your preference. At the same time, place the **onion** and **tomato** skewers and grill it on each side for about **2 minutes** until the **onion** gets a **golden tone** and **tomatoes** become cooked. Begin rotating the onion and tomatoes skewers until completely grilled, then place all the beef shish kababs or (beef shish kabob), the grilled onion and the grilled tomato into a serving dish, Enjoy!

- Outside Grill steps:

Preheat the **outside grill**, use a fine grill grate if you can (it will make it much easier to cook), then start placing the beef meat skewers (**beef shish kababs** or **beef shish kabob**) on the pan and keep them cooking on each side for a few seconds. Begin rotating the skewers until the **beef shish kababs** or (**beef shish kabob**) is cooked to your preference. At the same time, place the **onion** and **tomato** skewers and grill it on each side for about **2 minutes** until the **onion** gets a **golden tone** and **tomatoes** become cooked. Begin rotating the onion and tomatoes skewers until completely grilled, then place all the beef shish kababs or (beef shish kabob), the grilled onion and the grilled tomato into a serving dish, Enjoy!

Lema's Recipe