



Grilled Beef and Vegetable Skewer with A.1.[®] Aioli

Yield: 25 servings; 2 skewers per serving

Aioli Sauce:

40 oz KRAFT[®] Deluxe Mayo
2 ea Garlic cloves
10 oz A.1.[®] Original Steak Sauce

Skewers:

6-1/2 lbs Beef Tenderloin
1-1/2 lbs Red pepper
2 lbs Red onion
4-1/2 lbs Zucchini
2 lbs Cremini Mushroom
1 cup Additional A.1.[®] Sauce for brushing
1 Tbsp Fresh thyme, chopped fine
3 Tbsps Fresh parsley, chopped fine

Instructions

1. To make the aioli, combine ingredients in blender or food processor until smooth. Hold refrigerated until ready to serve.
2. Cut beef and vegetables into 1½” pieces.
3. Thread 2 pieces of each item onto each 10” skewer
4. Brush lightly with A.1.[®] Sauce.
5. Grill over medium high heat until steak is to desired temp.
6. Serve 2 skewers per serving with 2 oz of A.1.[®] Aioli sauce.
7. Garnish top with combined chopped parsley and thyme.

