

# Family Recipes

*Shish Ka Bobs*

*Bob Hamman*

- **1 sirloin steak - cubed**
- **Cherry tomatoes**
- **Chunked pineapple**  
(fresh is best)
- **wooden skewers**

## **Steak marinade**

- **3 tbs of worcestershire sauce**
- **1/2 cup of orange juice**
- **1 juiced lime**
- **1/2 cup of vegetable oil**

- **Chunked bell peppers**
- **Chunked squash**
- **Chunked red onion**
- **Potatoes - baby or chunked**
- **Button mushrooms**  
Add any of your favorite grillable vegetables

- **1/3 cup of minced cilantro**
- **1 tbs: garlic powder, cayenne pepper, salt, pepper, cumin, steak seasonings.**  
We season liberally with a wide variety of spices

# Directions

*Prep: 3 hours - Cook: 25 minutes - Serving: 6 people*

- **Cube your sirloin steak into bite sized pieces. Put into a bowl or baggie with the marinade for 3 or more hours.**
- **Soak your wooden skewers in water for at least an hour prior to assembling your kaBobs.**
- **When assembling, play with colors and flavors to make each one exactly as you want.**
- **Grill until your beef is done to your liking - 300° for 25 minutes for medium.**

*KeeChai*  
**BEEF**