



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHILI CHERRY BEEF KABOBS

1 ½ pounds beef petite shoulder tenderloin or sirloin steak
2 red bell peppers, seeded and cut into 1-inch pieces
1 red onion, cut into wedges

1 medium zucchini, cut into chunks
Wooden skewers, soaked in water for 30 minutes
Olive oil
Chili Cherry Sauce (recipe follows)

CHILI CHERRY SAUCE

1 jar (10 – 12 ounces) cherry preserves
1 cup chopped onion
½ cup chili sauce
¼ cup firmly packed brown sugar

2 cloves garlic, minced
½ teaspoon ground red pepper
1 tablespoon dark sesame oil (optional)

1. *For sauce:* In medium saucepan, combine all ingredients except sesame oil over medium-high heat; bring to a boil. Reduce heat and simmer for 20 minutes.
2. Cool to room temperature. Stir in sesame oil, if desired.
Makes 2 cups
3. Cut beef into 1-inch cubes.
4. Alternately thread beef and vegetables onto skewers; lightly brush with olive oil.
5. Place ½ cup of the Chili Cherry Sauce in 1 cup measure to use to brush kabobs.
6. Place skewers on grid over medium-high heat; cover and grill turning and brushing with sauce until meat is browned and vegetables are crisp-tender, about 10 minutes.
7. Serve remaining sauce alongside kabobs. Store any remaining sauce in refrigerator.
Makes 6 servings.

