

Mini Beef Kebabs



Kebab:

1 ½ kg steak, diced
1 ½ red capsicum, chopped
3 small onions, halved
20 skewers, cut in half

Marinade:

125g butter, melted
3 teaspoons crushed garlic
3 teaspoons seeded mustard
Pepper

Method:

1. Cut steak into cubes, discarding fat and gristle.
2. Chop capsicum into 1 cm squares.
3. Cut onions in half and separate layers.
4. On 40 (half sized) skewers, alternately thread on beef, capsicum and onion.
5. Place on a large tray and season with pepper
6. Add garlic and seeded mustard to melted butter and stir. (Visit dessert table to use cooktop)
7. Drizzle marinade mixture over the mini kebabs
8. Place on the BBQ until cooked.
9. Serve