BEEF KABOB

(YIELD: ~12 STICKS)

INGREDIENTS

1. 2 pounds rib-eye steak
2. 1 orange pepper
3. 1 red pepper
4. 2 large zucchini
5. 1 large onion
6. 12 bamboo sticks

MARINADE

1. ~¼ cup soy sauce
2. ~3 tablespoon sesame oil
3. ½ can of coke
4. Chili pepper
5. Freshly cracked peppercorn
6. ~¼ cup honey
7. 5 cloves of garlic
8. Five spice powder
PREPARATION

1. Cut the rib-eye steaks into 1-inch chunk and marinade with MARINADE ingredients in a large zip-lock bag for at least 4 hours in the fridge.
2. Completely soak the bamboo sticks in water for about 3 minutes and put aside.
3. Cut ingredients 2-5 into large chunks and assemble them onto the bamboo sticks.
4. Prepare extra marinade for brush-on while BBQ.
5. Grill with 350 degree F and be careful with the drizzle from the beef fat.