

Steak and Potatoes Skewers

For the marinade:

1 cup dry red wine

1/3 cup olive oil

1-2 teaspoons dried rosemary

1-2 teaspoons thyme

Salt

Onion powder

Garlic powder (or crushed fresh garlic, 2 cloves)

For the skewers:

Red and orange peppers about 2 large ones

1 red onion (you can swap out with white onion)

3/4 kilo (1.6 pounds) beef entrecote cut into cubes (or other soft fast cooking beef), this worked beautifully for me

10-12 cooked new (mini) potatoes

Wooden skewers

Directions:

Whisk together with a fork in a bowl large enough to hold the ingredients or a snap lid box the olive oil, wine, rosemary, thyme, salt, onion powder, fresh crushed garlic or granulated garlic powder.

Cut the vegetables into more or less even chunks (so they cook at the same speed). If potatoes are small, leave whole. They must be fully cooked since they will only heat up with the amount of time you are grilling. Set potatoes aside DO NOT put in marinade (or you're marinating cooked potatoes with raw beef). Place beef, peppers and onion in marinade and cover bowl or box and let marinate for about 1/2 an hour. While the beef mixture marinates, place wooden skewers into water to cover for the 1/2 hour. If kitchen is hot and beef room temperature, refrigerate. Remove 15 minutes before you are ready to cook from the fridge. Remove skewers from water and thread the beef and vegetables and potatoes alternately on the skewers. (Discard marinade).

Preheat the broiler to low broil or outdoor grill to medium/medium high and broil/grill 4 minutes on each side or till desired doneness. Nice to get a little char on the veggies.