



Steak and Potato Kabob Skewers

Ingredients

- 1 lb ribeye steak
- 8 baby bella mushrooms
- 8 baby yukon gold potatoes

Marinade

- 1/4 c. soy sauce
- 1/4 c. ketchup
- 1/4 c. vegetable oil
- 2 Tbsp white vinegar
- 2 Tbsp brown sugar
- 1/2 tsp garlic powder

Instructions

1. Cut the steak into 16 equal pieces. Place the steak and mushrooms in a gallon size storage bag.
2. In a medium sized bowl whisk together the marinade ingredients. Pour over ingredients in bag. Marinate at least 1/2 hour and up to 2 hours.
3. Clean the potatoes. Place the potatoes in a large saucepan and add enough water to cover by 1 inch. Bring the water to a boil and cook potatoes until just barely fork-tender, about 5-7 minutes. Drain and set aside.
4. Add a piece of steak, a potato, another piece of steak, and a mushroom to a skewer. Then add another piece of steak, a potato, another piece of steak, and a mushroom again. Repeat with remaining 3 skewers and ingredients.
5. Heat a grill to medium-high and lightly oil the grate. Add the kebabs and grill about 5-6 minutes on both sides, flipping every 3 minutes.