

King-Size Beef Kabobs

with Salsa Verde

PREP TIME: 20 minutes

MARINATING TIME: 1 hour

GRILLING TIME: 7 to 8 minutes

SAUCE

- 1 cup lightly packed Italian parsley leaves
- 1 tablespoon capers, rinsed and drained
- 2 anchovy fillets, coarsely chopped
- 2 hard-cooked egg yolks
- 6 tablespoons extra virgin olive oil
- 2 teaspoons red wine vinegar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly cracked black pepper

- 2 pounds top sirloin, about 1-1/2 inches thick
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon granulated garlic
- 2 tablespoons extra virgin olive oil
- 1/2 teaspoon kosher salt
- 12 slices ripe tomato (optional)

1. To make the sauce: In a food processor, finely chop the parsley, capers, anchovy fillets, and egg yolks. With the machine running add the oil in a steady stream, then add the vinegar, salt, and pepper. The sauce can be made up to one day in advance and kept, covered, in the refrigerator. Stir sauce just before serving.

2. Trim the sirloin of any excess fat and cut into 1-1/2 inch cubes. Season with the pepper and granulated garlic, pressing the spices into the meat. Place the meat in a medium bowl, cover with plastic wrap and refrigerate for about 1 hour.

3. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling. Add the oil to the bowl, toss to coat the meat evenly, and then thread the meat onto skewers. Sprinkle with the salt.

4. Grill the kabobs on all four sides over *Direct High* heat until cooked to desired doneness, 7 to 8 minutes for medium-rare, turning four times. Serve warm with the sauce on the side and sliced tomatoes, if desired.

Makes 4 to 6 servings

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