
Shish Kabobs II

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 4

2 1/2 pounds sirloin pork chop, cut into one-inch cubes

16 cherry tomatoes

2 green peppers, cut into one-inch squares

16 boiling onions

1/2 pound fresh mushrooms

MARINADE

1 cup Italian dressing

1/2 to 3/4 cup bourbon

1/2 to one teaspoon whole peppercorns

1 bay leaf

In a large crock bowl, combine the sirloin cubes, tomatoes, green peppers, onions and mushrooms. Place the bowl contents in a large sealable Ziploc bag.

Make the marinade: In a bowl, combine the Italian dressing, bourbon, peppercorns and bay leaf. Mix well. Pour the marinade contents over the contents of the Ziploc bag. Seal the bag and turn several times to coat the contents.

Marinate in the refrigerator for twenty-four hours, stirring several times.

On a skewer, thread alternately the tomato, green pepper, sirloin, onion and the mushrooms.

Cook over the grill. basting with the marinade until the desired degree of doneness is reached.

Beef

Per Serving (excluding unknown items): 632 Calories; 29g Fat (40.9% calories from fat); 46g Protein; 47g Carbohydrate; 10g Dietary Fiber; 135mg Cholesterol; 131mg Sodium. Exchanges: 5 1/2 Lean Meat; 8 1/2 Vegetable; 2 1/2 Fat.