

Shish Kabobs

Patty Patterson

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*2 pounds round or
tenderloin steak, cut into
thin strips or cubes
3/4 cup soy sauce
1/2 cup granulated sugar
1 clove garlic, chopped
1 tablespoon powdered or
fresh ginger
1/4 cup salad oil
1 tablespoon green onions,
chopped*

In a plastic, sealable bag, combine the soy sauce, sugar, garlic, ginger, salad oil and green onions, Mix well.

Add the steak pieces to the bag and seal.

Marinate in the refrigerator overnight. Turn periodically.

Thread meat on skewers.

Grill on medium heat.

Per Serving (excluding unknown items): 990 Calories; 55g Fat (48.4% calories from fat); 11g Protein; 120g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 12347mg Sodium. Exchanges: 4 1/2 Vegetable; 11 Fat; 6 1/2 Other Carbohydrates.