

Beef Kabobs Marinated in Sweet and Tangy BBQ Sauce

Recipe By *Rivky Kleiman*



Cooking and Prep:  30
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Serves:  12

No Allergens

Preference: Meat

Difficulty: Medium

Diet: Gluten Free

Source: Family Table by

Mishpacha Magazine

My family has voted this sweet and tangy BBQ sauce as the best homemade barbecue sauce ever. In addition to these kabobs, it can be used for basting chicken, roasts, anything you put on the barbecue grill, and even grilled veggies.

Ingredients (18)

Kabobs

- 1 1- and 1/2-lb. package London broil or silver-tip meat, sliced into 1 and 1/2-inch cubes
- 8 ounces (225 grams) medium-sized mushrooms, cut in quarters, or button mushrooms, whole
- 1 yellow pepper, cut in chunks
- 1 red pepper, cut in chunks
- 1 10-oz. (28-g.) bag pearl onions

Sauce

- 1 cup white vinegar (use distilled for gluten-free)
 - 1/2 cup sugar
 - 1/4 cup Gefen Honey
 - 1/4 cup Tuscanini Tomato Paste
 - 1/4 cup vegetable or canola oil
 - 1/4 cup Gefen Duck Sauce
 - 2 tablespoons Haddar Kosher Salt
 - 2 tablespoons sweet paprika
 - 2 teaspoons black pepper
 - 2 teaspoons dried mustard
 - 1/2 teaspoon chili powder
 - 1/2 teaspoon onion powder
 - 1/2 teaspoon cayenne pepper (*optional*)
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Start Cooking

Prepare the Kabobs

Before beginning, soak 12 wooden skewers in water for at least an hour. Soaking them before grilling prevents the skewers from catching fire.

1. Alternately thread meat chunks, mushrooms, peppers, and pearl onions on skewers.
2. Arrange beef kabobs in a 9x13-inch (23x33-cm) pan. Pour half of barbecue sauce (see recipe below), approximately one cup, over kabobs, turning occasionally, and toss to coat.
3. Place kabobs on grill over medium temperature. Cook about 10 minutes, turning occasionally and basting often with reserved sauce.

Note:

Leave some space between each item on the skewer, so the food can cook evenly.

Sweet and Tangy BBQ Sauce

1. Combine all ingredients and cook over a flame, stirring often. Bring to a boil, and then reduce heat and simmer for five minutes.
2. Allow to cool to room temperature.

Note:

Good for two weeks, refrigerated.

Credits

Photography: Dan Engongoro