

# *Skirt Steak Kabobs with White Nectarines and Sweet Potatoes*



## **Ingredients:**

- 2 Lbs. of Painted Hills Natural Beef Skirt Steak
- 2 Large Sweet Potatoes
- 4 Red and Yellow Mini bell Peppers
- 8 Small white onions
- 4 White Nectarines
- 2 Cups Pineapple Juice
- 2 Cups Oregon Gewurztraminer from St. Josef's Winery
- Ground black Pepper
- Garlic Salt
- 2- Tbsp. Brown Sugar

## **Directions:**

1. In a small bowl mix the Brown Sugar, Pineapple juice, wine, along with Garlic salt and black pepper. Set aside.
2. Cross cut the skirt steak into small strips and grill separately until brown on both sides. Season to taste. Set aside
3. Wash and cut the mini bell peppers in half length wise. Boil the sweet potatoes until slightly done with the skin on. Cut into smaller pieces and remove skin. (Boil in salted water)
4. Remove the pit from the White Nectarines and gut into quarters or eighths.
5. Peel onions

6. On your skewer, place skirt steak then potato onion, bell pepper and nectarine in your order of preference until skewer is full.
7. Place back on the grill on a medium heat and season with Garlic salt and pepper. Baste with wine pineapple mixture. Grill until skirt steak is fully cooked to your desire. Careful not to burn or over cook the fruit and vegetables.