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## Olive on Tap Olive Oil and Sriracha Honey Grilled Beef Kabobs

INGREDIENTS: 3/4 c. dijon mustard \* 1/4 c. sriracha hot sauce \* 1/4 c. honey \* 2 tsp. worcestershire sauce \* 2 T. **Olive on Tap Cayenne Chili Olive Oil**, divided \* 2 large cloves garlic, minced \* 1 lb. top sirloin or rib-eye beef steak, about 1" thick, cut into 1-1/2" pieces \* cherry tomatoes \* half of a large yellow onion, cut into 1-1/2" pieces \* **Olive on Tap Sea Salt** \* **Olive on Tap Freshly Ground Black Pepper** \* 1/4 c. chopped fresh cilantro \* 1/4 c. **Olive on Tap Cilantro Lime Golden Balsamic Vinegar**

In a medium bowl, whisk together dijon mustard, sriracha, honey, worcestershire, 1 tablespoon of the olive oil, and garlic. Reserve 1/3 cup of the mustard mixture for brushing on the kebobs during grilling - place in refrigerator until grilling time. Add cubed beef to remaining mustard mixture and toss to coat. Cover beef and place in refrigerator to marinate for at least 2 hours, and up to 6 hours (the longer, the better!) We recommend using metal skewers for this recipe as the kebobs are grilled over a very high heat that burns wood ones very quickly. Thread beef, tomatoes, and onion onto skewers. Discard marinade. Sprinkle kebobs with salt and pepper, to taste. Heat grill to high, to about 500\*. Make sure grates are scrubbed clean and then oiled. (To oil the grates, add some canola oil or olive oil to a small bowl. Then fold a heavy paper towel a few times to make a smaller square. With a tongs, grasp the folded paper towel and dip it into the oil until the paper towel is drenched. Then run the paper towel over the grates, repeating until all grill grates are thoroughly oiled.) Place kebobs on hot grill grates and cook for 2-1/2 minutes. Turn the kebobs, quickly brush top side with the reserved marinade, and cook an additional 2-1/2 minutes. This will give you beef that is cooked between medium-rare and medium. Place hot skewers on a platter to rest for a couple minutes, drizzle with balsamic then sprinkle with fresh cilantro and serve.

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