

Asian-Style Grilled Beef



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
snow peas



The great sesame-soy flavor combination is the star of this entrée. You can save money and still get rave reviews by replacing 4 ounces of the beef with whole button mushrooms. Serve with plenty of rice.

SHOPPING LIST

- soy sauce • sesame oil
- round steak • carrot
- green onions

ON HAND

- brown sugar

Asian-Style Grilled Beef

INGREDIENTS

- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon brown sugar
- 1 pound round steak, sliced into 1/4-inch strips
- 1 large carrot
- 6 green onions

SERVES 6

COOKIN'
Xpress

- The carrots will be easier to skewer if slightly soft. Place them in a resealable plastic bag. Microwave on HIGH for about 1 minute.

Make Ahead

These skewers can be prepared up to 2 hours in advance. Refrigerate until ready to cook.

♦ VARIATION

You can add a number of specialty ingredients to this dish—try water chestnuts or bamboo shoots.

1 Combine soy sauce, sesame oil and brown sugar in a medium baking dish; mix well. Add steak, stirring to coat. Preheat grill or broiler.



2 Cut carrot into thin pieces. Cut green onions into 1 1/2-inch slices.

3 Remove steak from sauce; reserve sauce. Thread carrot, green onions and steak onto 6 skewers.



4 Brush kebabs with sauce. Grill or broil, turning once, until steak is browned, about 3 minutes on each side.