

# Teriyaki Beef Strips



PREPARATION TIME  
20 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
jasmine rice



**MONEY.  
Cook's  
SAVER.**

To create a delicious entrée for a budget price, use skirt or flank steak—either one is usually less expensive than sirloin. Just thinly slice the steak on the diagonal and proceed as recipe directs.

## SHOPPING LIST

- teriyaki sauce
- sirloin steak
- small whole onions
- mushrooms

## ON HAND

- garlic
- oil
- ground ginger

# Teriyaki Beef Strips

## INGREDIENTS

- $\frac{3}{4}$  cup teriyaki sauce
- 2 cloves garlic, minced
- 1 tablespoon vegetable oil
- $\frac{1}{2}$  teaspoon ground ginger
- 1 pound sirloin steak, cut into 16 thin strips
- 16 small whole onions
- 16 whole mushrooms

SERVES **4**

**COOKIN'**  
*Xpress*

• Save considerable time and trouble by using small whole onions found in the frozen food section of the market. They are individually frozen and packed in plastic bags. Defrost and skewer as recipe directs.

## Make Ahead

Prepare the skewers through step 3 up to 4 hours ahead. Cover and refrigerate until ready to grill.

## ♦ VARIATION

*For a pretty presentation, add red and green bell pepper wedges to the skewers.*

**1** Combine teriyaki sauce, garlic, oil and ginger in a resealable plastic bag and mix well. Add steak strips and seal tightly, pressing out air.



**2** Meanwhile, combine onions and enough water to cover in a small saucepan. Simmer over medium-high heat until onions are slightly tender but still hold their shape, about 5 minutes; drain.

**3** Preheat grill. Grease grill rack. Remove steak strips from sauce; alternately thread 2 strips onto each skewer, piercing each strip in 2 places and adding 1 onion or 1 mushroom in between.



**4** Place skewers on grill rack. Grill steak and vegetables about 10 minutes for medium, or until desired doneness.