



CHANNING
DAUGHTERS

GRILLED TERIYAKI BEEF SKEWERS & 2017 SCULPTURE GARDEN

Two and a half pounds cubed sirloin or ribeye or skirt steak
Two red peppers
Three onions
White rice
Two Avocados
Lime
Teriyaki Sauce
Salt and peppers
Four large skewers

- 1: Either cut the beef in cubes or have the butcher do for you. In a zip lock bag place the meat and pour in your favorite teriyaki sauce to fully cover. Seal and refrigerate four to twenty-four hours.
- 2: Heat up the grill .
- 3: Cook the white rice.
- 4: Cut onions and red peppers into skewerable bits!
- 5: Assemble the marinated beef and onions and red peppers onto the skewers and season with salt and pepper.
- 6: Place skewers on grill on high heat for about two-three minutes then either turn off burners where skewers are or move skewers to side of grill where burners are off. Close grill lid and roast skewers until onions are tender and beef is crispy and medium/medium rare in the center.
- 7: Serve your grilled Teriyaki beef skewers with white white rice and diced avocado drizzled with a little lime juice and salt.
- 8: Enjoy with a bottle of 2017 Sculpture Garden