

# BEEF AND PINEAPPLE KABOBS

Preparation time: 27 minutes • Yields: 4 servings

- 1 pound boneless beef top sirloin steak, cut 1-inch thick**
- 1 small onion, finely chopped**
- ½ cup bottled teriyaki sauce**
- 16 pieces (1x1-inch) fresh pineapple**
- 1 can (8 ounces) water chestnuts, drained**

Cut beef steak into ¼-inch thick strips. Combine onion and teriyaki sauce. Place beef strips in small bowl; add marinade, stirring to coat.

Alternately thread beef strips (weaving back and forth), pineapple cubes and water chestnuts on bamboo or thin metal skewers. Place kabobs on grid over medium coals. Grill 4 minutes, turning once.

*Recipe may also be prepared using beef top round steak cut 1-inch thick or flank steak.*



*Serving suggestion: Hot cooked rice and stir-fried broccoli, mushrooms and red bell peppers.*