

“Don't do nada
let's ESPETADA!!”

INGREDIENTS

Total Cook Time: 4 h 10 mins 6 Servings

Prep Time: 20 mins

Marinade Time: 4 h

- 500g OBC Sirloin, cut into cubes
- 6 garlic cloves, minced
- 12 bay leaves, crumbled
- 1/2 tsp ground black pepper
- 2 tsp salt
- 1/4 cup Madeira wine
- 2 Tbsp OBC cooking oil
- 3 roma tomatoes, halved
- 2 green pepper, halved and seeded.

DIRECTIONS

1. In a small bowl, mix together minced garlic, crushed bay, and black pepper. Rub the beef chunks with the mixture and place them in a flat baking dish or ziploc bag.
2. In another small bowl, mix together the Madeira wine and olive oil. Pour the wine mixture over the beef cube, making sure they are well coated. Place the beef in the refrigerator to marinate for at least 4 hours, or overnight.
3. When you are ready to cook your beef, preheat your grill to medium high heat. (You should be able to hold your hand over the cooking grate for approximately 5 seconds.)
4. Place the beef chunks on soaked, sturdy, wooden skewers (or metal skewers if you have them), interspersed with the tomato and green pepper halves. Sprinkle the beef and vegetables with salt.
5. Grill the meat for 3-5 minutes. Flip the skewers and grill for an additional 3-5 minutes, until the beef is just starting to become firm. Remove the skewers from the grill to a platter. Cover the skewers with aluminum foil and let them stand for 10 minutes before serving.
6. Serve the skewers on a bed of crusty bread, drizzled with any juices that pooled in the platter as they rested.



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