

From the Kitchen of:
CB's Beef Skewers
"on fire"

Recipe For: _____

$\frac{1}{2}$ cup Chinese-style or other hot mustard. $\frac{1}{2}$ cup soy sauce. $\frac{1}{4}$ cup brown sugar. Dash of Tabasco or other favorite hot sauce. Juice from $\frac{1}{2}$ fresh lime. 5 tablespoons garlic, crushed. 1 tablespoon powdered ginger. 1 teaspoon cumin.

Oven Temperature: _____

Time: _____

Serves: _____

Dried red pepper flakes to taste.

Mix with ~~the~~ Whisk the Marinade ingredients, Remove + reserve $\frac{1}{2}$ Cup for basting while skewers grill. Add beef cubes and marinade to large sealable plastic bag. Seal bag and refrigerate for up to 4 hours. Remove the beef cubes from the bag and discard the Marinade. Cook 10 to 12 mins. When done grilling squeeze remaining half of lime over skewers and serve right away.