

## Bold & Spicy Steak Kabobs

Makes 5 Servings

- 1-1/2 lbs Beef Top Sirloin Steak, cut into 1-1/4 inch pieces
- 1/2 cup Bold & Spicy Steak Sauce, divided
- 1 each Green and Red Bell Pepper, cut into 1-1/2 inch squares
- 1 Large Onion, cut into 10 chunks
- 3 Ears of Corn on the Cob, cut into 2-inch chunks
- 5 Chili Peppers, cut in half

PREHEAT grill according to manufacturer's direction for medium heat. Meanwhile, toss meat with 1/4 cup of the steak sauce; cover and refrigerate until ready to use.



THREAD meat, bell peppers, onions, corn and chili peppers alternately onto 10 (10-inch) skewers.

GRILL kabobs, covered, 9 to 10 minutes for medium rare to medium doneness, turning occasionally. Brush with remaining 1/4 cup steak sauce during the last 3 to 5 minutes of grilling.