

## GUASTELLO'S VILLAGE MARKET

# Hawaiian Steak Kabobs

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Yields 2

### Ingredients

8 ounces top sirloin steak  
8 ounces fresh pineapple  
1/4 red onion  
1 small red bell pepper  
1 small orange bell pepper  
1 scallion thinly sliced  
1/8 teaspoon freshly ground black pepper

For Hawaiian steak marinade:

1/4 cup orange juice about 1 navel orange, juiced  
1/4 cup soy sauce  
1/4 cup brown sugar  
5 cloves garlic minced  
1 teaspoon fresh ginger minced

Combine all marinade ingredients in a small saucepot. Stir as you bring to a simmer over medium heat. Once it reaches a simmer, remove from heat and let sit until it cools.

Slice the steak and pineapple into 1-inch cubes so that there are 12 pieces each. Chop the red and orange bell peppers and red onion into 1-inch squares.

Add steak, pineapples, bell peppers, and red onions to a ziplock bag. Add the marinade to the bag and toss with ingredients. Marinate in the refrigerator for at least 2 hours, flipping the bag halfway.

Prepare 4 wooden skewers. Load the skewers by alternating between ingredients. Start with the red bell pepper, then the steak, red onion, orange bell pepper, and pineapple.

Grill kabobs for 2 to 3 minutes per side until golden brown and cooked through. Brush with reserved marinade when you place them on the grill and each time you turn the kabobs. Remove from grill and serve.

Alternatively, you can do these under the broiler.

Start the broiler and set the oven rack about 6 inches below the flame.

Place the broiler tray with skewers in the oven and broil for 5 minutes, flip the skewers, and broil for another 5 minutes until the steak reaches an internal temperature of 145 F (for medium doneness) and the vegetables are tender.

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Serve the kabobs on a platter. Sprinkle scallions and freshly ground black pepper on top.

Cook's Note: This recipe can easily be multiplied for a larger group.

***Credit: [savorytooth.com](http://savorytooth.com)***