

Skewered Beef and Red Onions

Serves 4-6

- 2 lbs. top sirloin, cut into
- 2-inch cubes
- 4 Tbsp. olive oil
- 1 Tbsp. ground cumin
- 2 red onions, cut into eighths

Toss beef cubes with olive oil in a large bowl. Sprinkle with ground cumin and mix well to coat. Let marinate at room temperature 45 minutes. Alternate beef cubes and red onion wedges onto grilling skewers. (If using wooden skewers, soak 30 minutes prior to this step.) Brush prepared skewers with oil mixture left in bowl. Grill over hot coals, turning *occasionally*, until well browned and done, about 10-15 minutes.

Accompany with Cooper-Garrod Syrah