



# Marinated Beef Skewers

**Serves 4**

## Marinade Ingredients

- ½ cup olive oil
- ½ cup red wine
- ½ cup soy sauce

## Skewer Ingredients

- 1kg porterhouse steak (250g per person). Trim the fat and cut into 2cm x 2cm cubes.
- 2 punnets cherry tomatoes
- 2 red onions, quartered and cut into smaller wedges
- Wooden skewers

## Method

- Combine marinade ingredients and tip the mix into a shallow baking dish.
- Put the meat cubes into the marinade and turn them over to coat them in the marinade. Leave the steak in the marinade mix for one hour, turning regularly.
- Soak the skewers in cold water for one hour while the steak is marinating.
- Thread the skewers - we love this combination - tomato, onion, steak, tomato, onion, steak.
- Place the skewers on a hot BBQ plate and cook for approximately 10 minutes, turning to cook each side for a couple of minutes.
- Enjoy straight off the BBQ!