



## Teriyaki Shishkabobs

**A teriyaki marinade makes the beef tender and delicious!**

### Ingredients

- 1 c ketchup
- 1 c sugar
- 1 c soy sauce
- 2 teaspoons garlic powder
- 1 beef top sirloin steak (1-1/2 inches thick and 2 pounds), cut into 1-1/2-inch cubes
- 2 zucchinis cut into 1-inch chunks
- 10-12 medium mushrooms
- 1 onion
- 1 large green or sweet red pepper, cut into 1-inch pieces

### Directions

1. Mix the ketchup, sugar, soy sauce and garlic powder together.
2. Pour half of the marinade into a Ziplock bag. Add the steak. Coat well. Let marinate overnight. Cover the remaining marinade and refrigerate as well.
3. Alternate meat and vegetables, placing them on metal or wooden skewers.
4. Grill for 15-20 minutes.
5. Bring reserve marinade to a boil. Serve with the skewers.

**Makes 6-8 skewers.**