



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

- 1 lb. Steak House Angus Sirloin Tip Steak.....lb. \$3.99
- 1 (5 lb.) bag White Potatoes\$2.99
- 2 medium Yellow or Zucchini Squash . \$1.00 each
- 1 Garlic Sleeve..... \$1.00 each
- 1 bottle Weis Quality Steak Sauce.....\$1.50
- 1 fresh Eastern Cantaloupe.....\$2.00

PRICES EFFECTIVE 5-28-09 THROUGH 6-3-09

Beef Steak and Potato Kabobs

- 1 lb. boneless beef top sirloin steak, cut into 1/4 inch cubes
- 1 lb. White Potatoes, cut into one and 1/2 inch pieces
- 2 medium Yellow or Zucchini Squash, sliced in half and then in 1/4 inch pieces

Sauce

- 3/4 cup Weis Quality Steak Sauce
- 2 Garlic Cloves, minced

Place potatoes a in microwave-safe dish; cover with vented plastic wrap. Microwave on HIGH 6-8 minutes or until just tender, stirring once. Cool slightly.

Combine sauce ingredients in 1-cup glass measure. Combine beef, squash, potatoes, and 1/3 cup sauce in large bowl; toss. Alternately thread beef and vegetables onto metal skewers.

Pre-heat outdoor grill to medium heat. Spray grill grates with cooking spray specially designed for grilling. Grill kabobs uncovered for about 12-15 minutes for medium-well to well doneness or until minimum internal temperature reaches 160°F, turning occasionally. Brush with remaining sauce during the last 5 minutes of grilling.

Serving Suggestion: Serve with fresh cantaloupe wedges for dessert.

Source: BeefItsWhatsForDinner.com

