

Sirloin & Mushroom Skewers

Ingredients

1.5-2# sirloin steaks
1# crimini mushrooms

12 skewers, wood or metal

Marinade

½ T crushed red chile flakes
2 t garlic powder
1 T chinese five spice
½ glass of red wine
¼ cup agave or honey
¼ cup soy sauce
2 T sesame oil

Directions

1. Ready the grill to a medium-high heat, about 380°F.
2. Cut the sirloin steaks into cubes about the same size as the mushrooms.
3. To prepare the marinade: Preheat a small saucepot to medium heat. In the saucepot, toast the red chile flakes, garlic powder, and chinese 5 spice until aromatic, about 2 minutes. Turn off the heat, and add the wine and agave or honey to the pan. Swirl to dissolve. Add the soy sauce and sesame oil.
4. Pour the marinade over the cubed steak and marinate for 1-2 hours. Don't marinate for too long because the wine will start to cook the steak - like ceviche.
5. Prepare your skewers with the whole crimini mushrooms and marinated, cubed steak.
6. Grill the steak and mushroom skewers over medium-high heat for 10 minutes or so turning every 2-3 minutes.

Suggested Accompaniments

- Kewpie Mayo Sauce
- Your Favorite Steak Sauce
- Cucumber Sesame Seed Salad
- Pickles
- Grilled Vegetables
- Rice

Context

It's time to dust off the ole grill! Remember to pull the cover off and scrub down the interior the day before your next barbeque or the rust, dirt, and spiders will surprise you! The grill grates will need a new coat of seasoning and the ash-pot will need to be emptied or your steak won't be off the fire until an hour past "I'm hungry".

Is this endless winter over? It's time for umbrellas, a little ice in your red wine, and a Facebook Marketplace outdoor patio furniture deal.

Chinese Five Spice is a go-to seasoning for Amador Zinfandel. Foothill Zin is fruity and lush while also being grounded and earthy. Five Spice is a great way to bring a bunch of flavor to the party without having to scrounge through the spice drawer. Chinese 5 Spice is typically a combination of cinnamon, fennel, star anise, clove, and depending on the brand the 5th spice could be ginger, szechuan peppercorn, or white pepper.

Open-fire cooking may be the new rage but that Old Faithful Propane Grill lights on the first time and the clean-up is just like grilling - EASY.