

TERRA D'ORO

ASIAN BEEF KEBABS

SERVE WITH TERRA D'ORO ZINFANDEL

INGREDIENTS

- 2 pounds sirloin, cut into 1-inch cubes
- ¼ cup oyster sauce
- ¼ cup soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons sesame oil
- 5 garlic cloves, minced
- 1 tablespoon fresh ginger, grated
- 1-2 tablespoons siracha or garlic chili paste (adjust to taste)
- 2 tablespoons Chinese cooking wine
- 1 red bell pepper, cut into 1-inch pieces
- 10-12 small cremini mushrooms, whole
- 1 red onion, cut into 1-inch pieces



INSTRUCTIONS

1. **Prepare the Marinade:** In a large mixing bowl, combine the oyster sauce, soy sauce, brown sugar, sesame oil, minced garlic, grated ginger, siracha (or garlic chili paste), and Chinese cooking wine. Mix well until the brown sugar is dissolved and all the ingredients are well combined.
2. Add the sirloin cubes to the marinade, ensuring each piece is well coated.
3. Cover the bowl with plastic wrap and let the beef marinate in the refrigerator for at least 1 hour, preferably 6-8 hours for maximum flavor.
4. If using wooden skewers, soak them in water for at least 1 hour to prevent burning. Thread the marinated beef cubes onto the skewers, alternating with pieces of red bell pepper, whole small cremini mushrooms, and red onion.

5. Preheat your grill to medium-high heat. Lightly oil the grill grates to prevent sticking. Place the skewers on the grill and cook for 8-10 minutes, turning halfway through cooking.
6. Brush the skewers with the remaining marinade when you turn them, ensuring they are well coated.
7. Remove the skewers from the grill and let them rest for a few minutes. Serve with Terra d'Oro Zinfandel.