

House on Kahl Road Cookbook Recipe

Yakatori (Kabobs)

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| 1/2 cup soy sauce | 2 green onions, thinly sliced |
| 2 tablespoons vegetable oil | 1 clove garlic, minced |
| 2 tablespoons lemon juice | 1/2 teaspoon ground ginger |
| 1 tablespoon sesame seeds | 1 pound sirloin steak, cubed |
| 2 tablespoons white sugar | |

- 1 Whisk together soy sauce, oil, lemon juice, sesame seeds, sugar, green onions, garlic, and ginger.
- 2 Thread meat onto skewers.*
- 3 Place the skewers in container just large enough to contain with marinade completely covering meat.
- 4 Marinate in refrigerator for 2-4 hours, turning or shaking every hour to coat well.
- 5 Preheat grill for high heat, and position grate 5 inches from coals.
- 6 Brush grate with oil, and place skewers on grill.
- 7 Grill for 10 to 15 minutes, occasionally turning kabobs to ensure even cooking.

*If using wooden skewers, soak for 30 minutes prior to threading meat onto skewers.

