

Beef Shish Kabob Marinade



Get tenderness from cuts like chuck, round or sirloin along with a unique sweet & tangy flavor that goes great with your vegetables by using this quick and easy marinade.

Here is what you will need:

- 1/4 Cup Water
- 1/2 Package Dry Onion Soup Mix
- 1/4 Cup Balsamic Vinaigrette Dressing
- 1/4 Cup Extra Virgin Olive Oil
- 1/4 Cup Red Wine Vinegar
- 2 Tablespoons White Sugar
- 2 Tablespoons Worcestershire Sauce
- 2 Tablespoons Ketchup
- 2 Tablespoons Yellow Mustard
- 2 Tablespoons Maple Syrup

In a small microwave safe bowl combine the water and onion soup mix, microwave on high for 20 seconds (until warm), then set aside. Next, in a medium mixing bowl, combine the olive oil, red wine vinegar and balsamic vinaigrette dressing, maple syrup, mustard, ketchup, Worcestershire sauce and sugar, then add the onion soup mixture and mix until well blended. Finally, add the marinade to your cubes of beef in a gallon freezer bag, then place back in the refrigerator for 45 minutes to an hour.