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Jerk Beef and Plantain Kabobs

Prep Time: 25 mins

Cook Time: 12 mins

Total Time: 37 mins

Ingredients

- 12 ounce(s) beef, top loin steak, cut 1 inch thick
- 2 tablespoon vinegar, red wine
- 1 tablespoon oil, cooking
- 1 tablespoon Jamaican jerk seasoning
- 2 plantains, peeled and cut into 1-inch chunks
- 1 medium onion(s), red, cut into wedges
- lettuce, mixed greens
- lime(s), wedges

Preparation

- 1) Trim fat from meat. Cut into 1-inch pieces. In a small bowl, stir together red wine vinegar, oil, and jerk seasoning. Toss meat cubes with half of the vinegar mixture. On long skewers,* alternately thread meat, plantain chunks, and onion wedges, leaving a 1/4-inch space between pieces. Brush plantains and onion wedges with remaining vinegar mixture.
- 2) Place skewers on the rack of an uncovered grill directly over medium coals. Grill for 12 to 15 minutes or until meat is desired doneness, turning occasionally. If desired, serve with salad greens and lime wedges.

