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Surf and Turf Kabobs

- 3/4 Lb boneless beef sirloin steak (3/4 inch thick), trimmed of fat
- 12 Uncooked deveined peeled medium or large shrimp, thawed if frozen, tail shells removed
- 1/2 Cup teriyaki marinade and sauce (from 10-oz bottle)
- 1/4 Tsp coarsely ground pepper
- 12 Bamboo skewers (4 to 6 inch)

- 1) Cut beef into 24 (3/4-inch) pieces. In medium bowl, mix beef, shrimp and teriyaki sauce. Sprinkle with pepper. Cover; refrigerate 30 minutes, stirring frequently. Meanwhile, soak skewers in water at least 30 minutes before using to prevent burning.
- 2) Spray grill rack with cooking spray. Heat gas or charcoal grill. On each skewer, thread 1 beef piece, 1 shrimp and another beef piece, leaving space between each piece; reserve marinade.
- 3) Place kabobs on grill. Cover grill; cook over medium heat 5 to 6 minutes, turning once and brushing with marinade once or twice, until shrimp are pink. Discard any remaining marinade.

Makes 12 Servings

