



# DANCING BULL

## Sirloin Steak Kabobs

### INGREDIENTS

1 1/2 pounds Certified Angus Beef top sirloin steak, cut into strips  
1 recipe Deliciously Bold marinade  
3/4 cup olive oil  
3 large ripe tomatoes, cut in half  
6 ounces feta cheese  
1/3 cup chopped fresh oregano  
Rosemary as needed for garnish  
6 each metal skewers

#### **Deliciously Bold Marinade**

1 cup beef broth  
2 tablespoons Dancing Bull Zinfandel  
1 tablespoon Worcestershire sauce  
1 tablespoon vegetable oil  
1 teaspoon Italian seasoning

### INSTRUCTIONS

Place beef strips and marinade in zipper-locking plastic bag and refrigerate two hours. Roll each strip and thread onto skewers. Season with salt and pepper, and grill to desired doneness. To serve, put two tablespoons olive oil on each plate. Squeeze one tomato half over each plate. Tear tomato into pieces and place around the plate. Top with feta, fresh oregano and rosemary. Place one skewer per plate.

Serve with Dancing Bull Zinfandel.