



Skewered Steak

Pairs well with Wild Vines® Blackberry Merlot

Serves 4

- 2 8 oz., New York cut steak
- 1/2 C Tamari (soy sauce)
- 1T Honey
- 1t Chili flakes
- 1t Cumin
- 1t Turmeric
- 1t Paprika
- 1t Mustard powder

Trim the fat from the steak, then cut into 3-inch long, 1/3-inch wide strips. (Freezing the meat slightly will make cutting easier). Ease a skewer into each strip of meat lengthwise and place on a baking pan. Combine Tamari, honey, and all the dry seasonings in a bowl--this is your marinade. Pour the mixture over the meat, turning each skewer to coat all sides. Let marinate (do not refrigerate) about 20 minutes. Preheat the broiler while the steak is marinating. Place each of the skewered steaks on a baking sheet directly under the broiler. Broil for about a minute and a half on each side. Serve at once, while hot.