PRIME MEATS STEAKS CHOPS BY LETTUCE™ Butcher Shop

WESTHOLME KEBABS

by Executive Chef Partner of Summer House Ben Goodnick
Yield: 6 Servings



INGREDIENTS

KEBABS

2 12-oz. Prime Meats by Lettuce Westholme Strip Steaks, cut into 1-inch pieces

1 red bell pepper, diced into 1-inch pieces

1 large poblano pepper, diced into 1-inch pieces

1 medium red onion, diced into 1-inch pieces

olive oil, as needed

salt to taste

pepper to taste

SAUCE

1 cup Worcestershire sauce

½ cup hot sauce
(chef recommends Crystal)

1 clove garlic, finely minced

1 cup heavy cream

KEBABS METHOD

1. If using bamboo skewers, soak in water for at least 30 minutes.
2. Thread the steak, bell pepper, poblano, and red onion onto skewers, alternating ingredients.
3. Drizzle lightly with olive oil and season well with salt and pepper.
4. Preheat a grill over high heat. Brush and lightly oil the grates.
5. Grill the kebabs for 8-10 minutes, turning frequently, until well charred and cooked to desired doneness. For medium-rare, a meat thermometer should read 125°F.

SAUCE METHOD

1. In a small saucepan, combine the Worcestershire sauce, hot sauce and minced garlic.
2. Bring to a simmer over medium heat and cook until reduced by half.
3. Stir in the heavy cream and simmer for an additional 5 minutes.
4. Drizzle kebabs with the sauce and serve.

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