

## Seasonal Eating

## Beef and Vegetable Shish Kebabs

- 1/2 cup balsamic vinegar
- 1/4 cup red wine
- 1/4 cup cola (Coke)
- 1 tablespoon brown sugar
- 2 tablespoons water
- 1 teaspoon onion powder
- 1 teaspoon dried thyme
- 1 teaspoon minced fresh rosemary
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 2 bay leaves
- 1/4 cup olive oil
- 1 yellow squash, cut into 1/2" slices
- 1/2 green bell pepper, cut into 1" squares
- 1/2 onion, cut into 6 wedges
- 8 ounces mushrooms, cut in half if large
- 10 cherry tomatoes
- 1 1/2 pounds beef sirloin steaks, cut into cubes

Whisk together vinegar, red wine, soda, brown sugar, water, onion powder, thyme, rosemary, salt, pepper and bay leaves. Drizzle in the olive oil while whisking. Place vegetables in a zip-top bag and pour in half the marinade. Place the sirloin cubes in another zip-top bag with the other half of the marinade. Marinate in the refrigerator several hours or overnight. Remove vegetables and meat and place on skewers. Grill until desired doneness.