



RIBEYE

Korean BBQ Skewers

Prep Time: 45 minutes
Cook Time: 10 minutes
Total Time: 55 minutes
Servings: 4

INGREDIENTS

1 1/2 pounds Grass Run Farms® Ribeye Steak cut into 1 1/2 inch cubs
1 small unripe pear
2 tablespoons minced garlic
1 inch piece of ginger
1/2 small yellow onion
3 tablespoons soy sauce
3 tablespoons light brown sugar
1 tablespoon sesame oil
2 bell peppers, cut into 1 1/2 inch cubes
1 medium onion, cut into 1 1/2 inch cubes

PREPARATION

1. In a food processor, combine the ingredients for the marinade and pulse until a thick paste forms. Set aside.
2. In a large bowl combine the soy sauce, light brown sugar, and sesame oil and whisk until the sugar dissolves.
3. Add the marinade and stir to combine.
4. Refrigerate for at least 30 minutes and up to 1 1/2 hours.
5. Skewer the bell peppers, onions, and cubed ribeye onto the prepared skewers in whichever order you prefer.
6. Heat an indoor/outdoor grill for several minutes and grill to desired doneness, or for about 8-10 minutes for medium-well.

Recipe Courtesy of Food and Sachi for Grass Run Farms
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