



## Beef Tomato Harissa Kebab

### Ingredients

- 6 tablespoons Harissa paste
- 1/2 cup brown sugar
- 1/4 cup tomato paste
- 1/4 cup red wine
- 1/4 cup [Fustini's Pomegranate balsamic](#)
- 1 tablespoon cinnamon
- 2 tablespoons chopped thyme
- Kosher salt and fresh ground black pepper
- 2 tablespoons [Fustini's Cayenne Crush olive oil](#)
- 1 quart cherry tomatoes (assorted colors)
- 2 bell peppers, cut into 2" pieces
- 1 1/2 pound top sirloin steak, cut into 2" pieces

### Sharon's Hint

You can substitute Sriracha and Adobo sauce for the Harissa paste and tomato paste.

# Directions

## Step 1.

Whisk together the Harissa paste, brown sugar, tomato paste, red wine, balsamic, cinnamon thyme and olive oil. Season with salt and pepper to taste.

## Step 2.

In a large bowl, mix together tomatoes, peppers and steak. Toss to coat with Harissa mixture. Refrigerate overnight.

## Step 3.

Load skewers with beef, tomatoes and peppers. Prepare a hot grill and cook over direct heat for 2-3 minutes per side, about 8-10 minutes total for medium-rare.

## Step 4.

While grilling, place any remaining Harissa sauce and extra tomatoes in a small saucepan and simmer until thickened. Brush cooked kebabs with sauce and serve.