



Churrasco Style Kebabs

Ingredients

- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon Ancho chile powder
- 1 teaspoon Spanish paprika
- 4 garlic cloves, minced, divided
- 6 tablespoons [Fustini's Iron Fish Honey vinegar](#), divided
- 2 tablespoons [Fustini's Aji Verde Crush olive oil](#)
- 1 pound top sirloin, cut into 2" cubes
- 2 small zucchini, cut into 1/2" rounds
- 2 tablespoons finely chopped oregano
- 2 tablespoons finely chopped parsley
- 1/2 onion, diced

Directions

Step 1.

Whisk together salt, cumin, Ancho chile powder and Spanish paprika in a medium bowl.

Step 2.

On your cutting board sprinkle the garlic with salt. Using the flat edge of your knife, mash it into a paste. Whisk garlic into spices along with 2 tablespoons of vinegar and 1 tablespoon of olive oil. Season with pepper. Add sirloin and toss to coat.

Step 3.

Place the remaining 2 garlic cloves, fresh herbs and onion in the bowl of a food processor. Pulse several times. Add vinegar and pulse until it comes together.

Step 4.

Place sirloin and zucchini on skewers and grill over medium-high heat until zucchini is tender and meat is medium-rare, about 4 minutes per side. Serve kebabs with sauce.