



FUSTINI'S[®]

Grilled Steak and Vegetable Skewers

Ingredients

- 1 ½ pounds beef sirloin, cut into 24 1" pieces
- 6 mushrooms, quartered
- 12 cherry tomatoes
- ½ cup [Fustini's Robust SELECT olive oil](#)
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1/3 cup packed brown sugar
- 3 tablespoons [Fustini's Ginger & Honey Balsamic Vinegar](#)
- 2 teaspoons [Fustini's Japanese Sesame Seed Oil](#)
- ¼ cup sesame seeds

Directions

Step 1.

Soak 24 small skewers in water for 30 minutes. Preheat broiler on high, line a broiling pan with foil. Place beef, mushrooms and tomatoes in a large bowl. Add the **medium olive oil**, salt and pepper and toss to coat.

Step 2. Glaze

To make the glaze, in a small bowl, mix sugar, balsamic vinegar, and **Japanese Sesame Seed Oil**, stirring until sugar has dissolved.

Step 3.

Thread meat and vegetables onto skewers, alternating ingredients. Lay skewers on broiler pan with handle ends facing out. Cover handle ends with foil to prevent burning. Brush liberally each skewer with glaze.

Step 4.

Broil skewers, turning a few times, until meat begins to brown, about 3 minutes. Brush liberally with remaining glaze and continue broiling until beef is lightly charred, 2 to 3 minutes longer. Transfer to a platter and sprinkle with sesame seeds. Serve at room temperature.