



Grilled Rib-Eye and Spring Vegetable Skewers with Honey-Mango Soy Glaze

Recipe created by Chef Casey Thompson on behalf of mealstogether.com

Rib-Eye and Spring Vegetable Skewers:

3 lb. Genuine Steakhouse™ Brand Rib-Eye Steak cut into 1 1/2-inch by 1 1/2-inch cubes, fat trimmed
6 New potatoes
6 slices Bacon, cut into 2-inch pieces
1 lb. Whole Mushrooms, cleaned
1 cup Cherry tomatoes, washed
1/2 lb. Asparagus, cut into 1-inch pieces
1 1/2 cups Red or white pearl onions
12-inch wooden skewers, soaked in water, or metal skewers
Salt and pepper
Vegetable oil for brushing grill
1 18 lb. bag Kingsford® Charcoal



Heat Kingsford® charcoal to medium high.

In boiling, salted water, cook potatoes for about 5 minutes until just tender. Remove and place in bowl of ice water. Remove and cut into quarters, set aside in new bowl.

In the same boiling water, place pearl onions (with skin). After 30 seconds, remove and place in the same bowl of ice water. Skin should easily remove leaving peeled pearl onion intact. Set aside in a new bowl.

Have the remaining ingredients washed and ready in separate bowls.

Skewer all the ingredients onto each stick with about 3 pieces of meat on each stick followed by the bacon and vegetables. Season skewers with salt and pepper. Brush and oil grill. Grill skewers and rotate to ensure even cooking, about 3 minutes each side. After about 6 minutes on the grill, brush with Honey-Mango Soy Glaze. Turn and continue glazing. When caramelized, but not burnt, brush one final time, remove and allow to rest for 5 minutes before serving.

For Honey-Mango Soy Glaze:

1 tbsp. Vegetable oil
1 Small onion, grated on a box grater
1 1-inch piece of ginger, peeled and grated on a box grater
1 Small jalapeño, sliced thin
1 Mango, peeled and cut into small pieces
1/4 cup Rice wine vinegar
1/2 cup KC Masterpiece® Honey Barbecue Sauce
2 tbsp. Soy sauce
1/4 cup Cilantro, chopped
1 pkg. GladWare® containers

In a small saucepan, heat oil. Sauté onion, ginger and jalapeño. Add mango and cook until it starts to break down.

Add the vinegar and then the KC Masterpiece® Honey Barbecue Sauce. Bring to a boil and remove from heat.

Add soy sauce. Whisk ingredients together thoroughly.

Add cilantro. Allow to cool into a GladWare® container.