



MISO BEEF KABOBS

1 CUP MARINADE / 4-5 KABOBS

Meat on a stick is a convenient, on-the-go street food in many cultures, and it's also a nice way to use small cuts of high-quality meat. This thick, highly flavored marinade is also good on chicken or as a finishing glaze for pork.

- 2 Tbsp. miso paste (local preferred)
- 2 Tbsp. rice vinegar
- 2 Tbsp. toasted sesame oil
- 1 Tbsp. soy sauce (local preferred)
- 1 Tbsp. local honey
- 3 cloves garlic, minced
- 1 (½-inch piece) fresh ginger, grated
- ¼ tsp. red pepper flakes
- 1 lb. beef (filet, sirloin tips, or ribeye), cut into 1-inch cubes

In a medium bowl combine miso, rice vinegar, sesame oil, soy sauce, and honey and mix well with a fork until it forms a loose peanut butter-like texture. Add garlic, ginger, and red pepper flakes and stir well. Add beef cubes and stir until all meat is coated; refrigerate for 30–60 minutes. Meanwhile, soak 5 wooden skewers in water and heat the grill or griddle to medium-high.

When the grill is hot, thread 3–5 cubes on each skewer, and place them on the oiled grates. When the meat has seared on the bottom, skewers will lift easily off the grill. Flip once and remove when they've reached your desired doneness.

edible OHIO VALLEY®