ORANGE GINGER BEEF AND SHRIMP KEBABS
Yields: 4 kababs
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INGREDIENTS

1 ½ Cup  Fresh Orange Juice
¼ Cup  Dark Soy Sauce
½ Cup  Olive Oil
2 Cloves  Garlic, pressed
1  Small Scallion, minced
1 TSP  Ginger
¼ Cup  Honey
1 lb.  Tender Beef, cut in 2 inch chucks
1 lb.  Large Shrimp, peeled
½  Large Sweet Onion, chopped
1 lb.  Bacon strips
1 Bag  Skewers

PREPARATION

1. Marinade: Combine orange juice, soy sauce, olive oil, garlic, shallots, ginger and honey in large Ziploc bag.

2. Add beef and shrimp to marinade for 24 hours in refrigerator.

DIRECTIONS

1. Stick beef, bacon, shrimp on skewer in that order.

2. Grill till cooked to preference.

Tip: Recommended to add vegetables in between meats. Suggested veggies: Bell pepper, yellow or purple onion, and mushrooms.