

INGREDIENTS:

- 1 kilo of lean rump steak cut into small cubes
 - 36 cherry tomatoes
 - 2 Spanish onions, peeled sliced in two horizontally then quartered
 - 4 courgettes cut into half-inch slices
 - 4 red peppers cut into small chunks
- For the marinade:
- 2 tablespoons olive oil
 - 2 teaspoons red wine vinegar
 - 1 crushed garlic clove
 - Freshly-ground black pepper
 - Dash of red wine
 - 1 tablespoon of herbes de Provence

TIME: 20 mins + 2 hrs

SERVING: 12 people



Mix the marinade ingredients together in a bowl and add the meat, turning to coat well. Cover and refrigerate for at least two hours and preferably four. Soak a dozen wooden kebab skewers in cold water. When you are ready to cook thread meat and vegetables alternately onto the skewers and cook under a grill or on a barbecue, turning every half minutes until the meat is well browned on all sides, basting with any left-over marinade.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: