

Malagasy Brochettes

Ingredients for four portions

- 2 lbs steak-quality beef, cubed
- 1/2 tsp cooking oil
- 1 onion, finely chopped
- 1 1/2" ginger root, peeled and finely chopped
- 1 tsp ground coriander
- salt & pepper to taste

Directions

Place all ingredients in a large bowl and mix well. Marinate in the refrigerator for 2-3 hours.

Oil grill and preheat to medium-high. Alternatively, oil and preheat broiler.

Thread beef cubes into skewers. Transfer skewers onto the grill or broiler. Grill for 8-15 minutes, turning occasionally, until the beef is cooked to your liking and at least 145°F internally. Alternatively, broil for 6 to 10 minutes, turning the skewers half-way through cooking.