

HOISIN BBQ STEAK-ON-A-STICK WITH PINEAPPLE SALSA

Total preparation and cooking time: 25 to 30 minutes



- 1-1/4 pounds boneless beef top sirloin steak, cut 1 inch thick**
- 1/3 cup ketchup**
- 2 tablespoons hoisin sauce**
- 1/2 teaspoon pepper**
- Salt (optional)**

Pineapple

Salsa:

- 1 cup diced fresh pineapple**
- 1/2 cup diced red bell pepper**
- 1/2 cup diced hothouse cucumber**
- 2 teaspoons rice vinegar (optional)**

1. Combine Pineapple Salsa ingredients in small bowl. Set aside.
2. Combine ketchup and hoisin sauce in another small bowl; set aside. Cut beef steak into 1-inch pieces. Thread beef pieces evenly onto four 10 to 12-inch metal skewers. Season kabobs evenly with pepper.
3. Place kabobs on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Brush beef generously with some of reserved sauce mixture. Broil 7 to 9 minutes for medium rare to medium doneness, turning once and brushing with remaining sauce mixture. Season beef with salt, if desired. Serve kabobs topped with Pineapple Salsa.

Makes 4 servings.