



WINE COUNTRY KITCHENS
Napa Valley

Honey Ginger Teriyaki Beef Skewers

1 (8-oz.) can Tomato sauce
1/2 cup Pineapple juice
1/3 cup Wine Country Kitchens Honey Ginger Teriyaki Sauce
1/3 cup Brown sugar
1/2 tsp. Garlic powder
1/8 tsp. Ground ginger
1-1/2 lb. Flank steak
Unseasoned meat tenderizer
Sliced green onions

In a small saucepan, combine tomato sauce, pineapple juice, Honey Ginger Teriyaki Sauce, brown sugar, garlic powder and ground ginger. Simmer over low heat for several minutes for flavors to blend, then let cool; set aside 1/4 cup.

Trim any excess fat from meat and sprinkle both sides with meat tenderizer. Poke the surface of the meat with a fork, and then cut against the grain into 1-inch wide strips, slightly at an angle.

Place meat and cooled sauce in a large re-sealable plastic bag, turning to coat. Seal bag and marinate in the refrigerator for several hours or overnight.

When ready to cook, weave meat strips onto skewers. Grill over medium heat for about 10 minutes, turning and basting several times with sauce. Remove from grill and place on a bed of cooked white rice.

Pour reserved 1/4 cup sauce over top and sprinkle with sliced green onions.