

BEEF KABOBS WITH ORIENTAL SAUCE

TO PREPARE: 15 MIN. TO MARINATE: 4 HRS.
TO GRILL: 10-20 MIN.

- 1½ lbs. boneless sirloin steak, cut in 1½-in. cubes
- ¾ cup salad oil
- ¼ cup soy sauce
- 3 tablespoons honey
- 2 tablespoons cider vinegar
- 1½ teaspoons ground ginger
- 1½ teaspoons garlic powder
- 1½ teaspoons finely chopped green onion

1. Mix together in a large, shallow dish the salad oil, soy sauce, honey, vinegar, ginger, garlic powder, and green onion. Add the meat cubes; turn until pieces are coated. Set in refrigerator to marinate for at least 4 hrs., turning several times.
2. Remove meat from marinade with a slotted spoon and drain. Reserve marinade for basting.
3. Thread three meat cubes onto each 6-in. skewer. Place meat close together for rare, separate cubes slightly for well-done meat.
4. Grill kabobs on a greased grill about 3 in. from

coals, turning often for even browning. Baste frequently with marinade. Grilling period ranges from 10 to 20 min., or until meat is done to the desired stage. (Test for doneness by cutting a slit in meat and noting internal color.)

About 4 servings

GRILLED SHRIMP-IN-THE-SHELL

Serve this exotic shrimp piping hot and with plenty of paper napkins. Tender and moist, it's guaranteed to put your guests in the right mood to enjoy the foods to follow.

TO PREPARE: 30 MIN. TO MARINATE: 2 HRS.
TO GRILL: 5-6 MIN.

- 2 lbs. jumbo-size shrimp or prawns, fresh or thawed frozen (about 24)
- 1 cup olive oil
- ½ cup lemon juice
- ¼ cup soy sauce
- ½ teaspoon salt
- 1 tablespoon chopped onion
- 2 tablespoons chopped parsley

- 4 teaspoons crushed tarragon
- ½ teaspoon chervil
- ¼ teaspoon basil

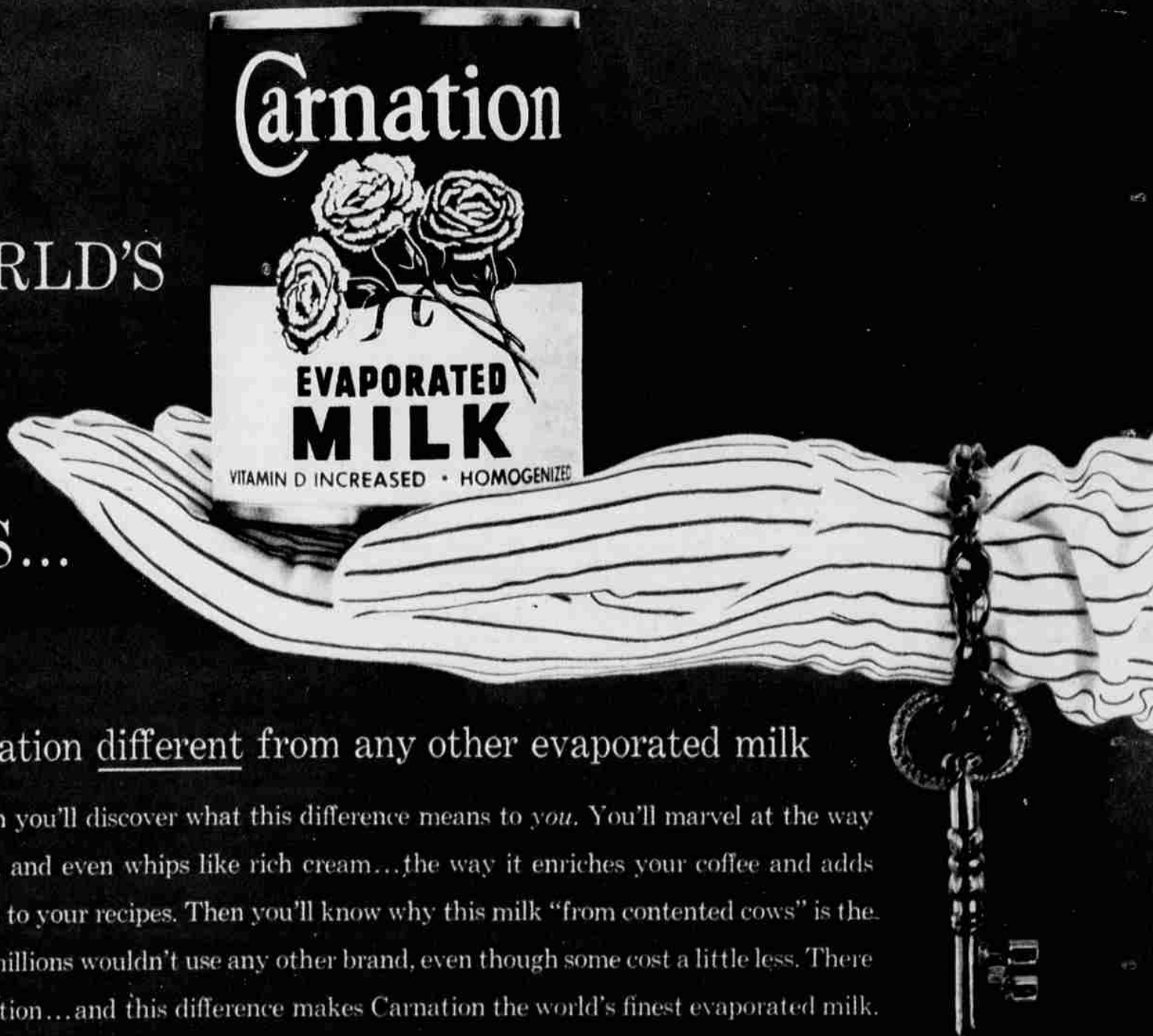
1. Using scissors, cut through shell at the back of each raw shrimp; remove the black vein. Wash shrimp with shells thoroughly; drain on absorbent paper. Put the shrimp into a large bowl.
2. Blend remaining ingredients together and pour over shrimp. Cover and refrigerate at least 2 hrs., turning shrimp several times.
3. Arrange the shrimp in a hinged steak broiler or basket grill. Cook about 3 in. from heat source until shells are slightly charred. Turn broiler and grill shrimp on opposite sides several minutes longer. Serve immediately.

About 6 servings

GARLIC-FLAVORED GRILLED SHRIMP

Follow recipe for *Grilled Shrimp-in-the-Shell*. Decrease soy sauce to 2 tablespoons. Omit onion, tarragon, chervil, and basil. Add 1 large clove of garlic, minced, ½ teaspoon each of thyme, marjoram, and celery seed to the marinade.

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