

Grilling with Beer Recipe

Special Amber Skewers

(Serves 8)

Ingredients

Marinade:

- 2 Bottles of Sprecher Special Amber
- 1 cp Soy Sauce
- ½ cp Worcestershire Sauce
- 1 Clove Garlic, minced
- 2 Tbs Red Pepper Flakes

- 2 lbs of Cubed Beef Roast, trimmed
- 2 Tbs Meat Tenderizer
- 2 Onions, sliced
- 2 lbs Potatoes
- 2 lbs Cherry Tomatoes
- 2 Green Bell Peppers
- 2 Orange Bell Peppers
- 1 Pound of Fresh Mushrooms
- Bamboo Skewers

Preparation & Grilling

1-2 days Before Serving:

Cube beef roast and trim off all fat.

Sprinkle with Meat tenderizer

Mix 24oz bottles of Sprecher Special Amber, soy sauce, Worcestershire sauce, garlic, red pepper flakes and sliced onion in medium mixing bowl.

Fill large zip lock bag with meat and marinade.

Shake bag and refrigerate 24-48 hours, turning bag and mixing ingredients.

Before Grilling:

Soak bamboo skewers in ¼ bottle of Sprecher Special Amber and ½ cup of water
Heat grill to medium

Cut Potatoes in quarters; parboil in 1/4 bottle of Specher Special Amber and water to cover

Cut mushrooms into large enough pieces to fit skewers

Cut bell peppers into inch segments

Remove bag of beef with marinade

Thread onto Sprecher soaked skewers, alternating with vegetables and marinated onions

Grill on medium heat, while circulating from hot side to medium for even cooking.

Crack an ice cold Sprecher and enjoy!



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Sprecher

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