

# Grillin' Gone **WILD**

## Pineapple Sirloin Skewers



**Prep Time:** 10 Minutes  
**Cook Time:** 10 Minutes

**Ready In:** 8 Hours 20 Minutes  
**Servings:** 4

### INGREDIENTS:

- |                                  |  |
|----------------------------------|--|
| 1 (8 ounce) can pineapple chunks | 2 teaspoons ground ginger                                  |
| 6 tablespoons soy sauce          | 1 teaspoon minced garlic                                   |
| 2 tablespoons brown sugar        | 1/2 teaspoon pepper  |
| 2 tablespoons vegetable oil      | 1 pound boneless beef sirloin steak, cut into 1 inch cubes |

### DIRECTIONS:

1. Drain pineapple, reserving juice. Refrigerate the pineapple. In a small bowl, combine the pineapple juice, soy sauce, brown sugar, oil, ginger, garlic and pepper. Reserve 1/3 cup marinade for basting and 1/3 cup for serving; cover and refrigerate.
2. Pour the remaining marinade into a large resealable plastic bag; add beef cubes. Seal bag and turn to coat; refrigerate for 8 hours or overnight.
3. Drain and discard marinade from beef. On metal or soaked wooden skewers, alternately thread beef and pineapple chunks. Grill, uncovered, over medium heat for 5 minutes on each side or broil 4-6 in. from the heat until beef reaches desired doneness, basting frequently with one portion of reserved marinade. Serve with remaining marinade.

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