

Spicy Beef Skewers with Grilled Veggies Paired with Corbett Canyon Malbec

2 lbs. boneless beef sirloin, cubed into 1 ½ inch thick pieces
4 cloves garlic, minced
2 teaspoons paprika
½ teaspoons ground tumeric
1 teaspoon ground cumin
1 teaspoon salt
½ teaspoon ground black pepper
¼ cup Cabernet Sauvignon
½ cup olive oil
1 red onion, sliced in large pieces
1 package cherry tomatoes
1 package whole mushrooms
1 green bell pepper, sliced in large pieces
1 package wooden skewers

In a food processor, combine garlic, paprika, tumeric, cumin, salt, pepper, and wine. While the processor is running, add the olive oil. Place the cubed meat in a large air tight bag or container. Pour marinade over beef and toss to coat. Let marinate for 2 to 4 hours in the refrigerator.

Soak the wooden skewers for 30 minutes (to prevent burning on the grill).

Preheat grill to medium-high heat. Prepare the skewers, alternating meat with vegetables. Pour any remaining marinade over skewers. Place on grill and cook, 8 to 12 minutes, turning skewers during cooking. Remove from heat and let rest a few minutes prior to serving.

Prep time: 10 minutes
Marinate time: 2 to 3 hours
Cook time: 15 minutes
Serves 4

CORBETT CANYON