

Buffalo Shishkebab

Ingredients:

2# buffalo tenderloin

1 lemon

olive oil

salt and pepper

Skewers (wooden skewers need to be soaked in water overnight)

outdoor grill

sweet onions

red, green, and yellow peppers

Servings: 4 to 6

Prep time: 60 min

Instructions:

Cut meat in large cubes and place in one layer on a plate or in a shallow dish.

Drizzle with lemon juice and olive oil then sprinkle with salt and pepper.

Refrigerate for one hour.

Meanwhile cut vegetables alternating each ingredient.

When coals are glowing, (about 20 min) grill skewers several minutes on each side. Serve medium-rare.