

# Boozey Marinated Cocktail Kebabs

Serves 4-6

## Ingredients for beef kebabs:

- 1½ lb. tenderloin tips, cut into 1" chunks
- ¼ c soy sauce
- ¼ c gin
- 1 tbsp worcestershire sauce
- 5 cloves crushed garlic
- 1 tbsp brown sugar
- 2 tbsp olive oil
- Kosher salt and pepper
- 2 tsp smoked paprika
- 1 large red, yellow or orange bell pepper, cut into ½" chunks
- 4-5 bamboo skewers, soaked

## Ingredients for chicken kebabs:

- 4 chicken breasts, cut into 1" chunks
- ¼ c tequila
- 5 cloves crushed garlic
- Juice of 2 limes
- ¼ c buttermilk
- 2 tbsp olive oil
- Kosher salt and pepper
- 2 tsp garlic powder
- 2 tsp onion powder
- ½ tsp chipotle powder (adjust for level of heat desired)
- 1 large red, yellow or orange bell pepper, cut into ½" chunks
- 4-6 bamboo skewers, soaked

## Directions:

### For Beef:

Season beef generously with dry spices and place in a ziplock bag. Mix liquid ingredients together and add to meat. Seal bag and refrigerate for several hours or overnight.

### For Chicken:

Season chicken generously with dry spices and place in a separate ziplock bag. Mix liquid ingredients together and add to chicken. Seal bag and refrigerate for several hours or overnight.

### Assemble Kebabs:

Preheat grill to about 350-375 degrees. Intersperse marinated beef with bell pepper chunks on prepared skewers and do the same for chicken. Cook beef for about 12-15 minutes for medium rare and chicken for about 20 minutes.

