

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.

