

Indoor Kabobs

- 3½ pounds sirloin in 2-inch cubes
- ½ large sweet onion
- 1 large green pepper
- ½ pound white button mushrooms (optional)
- 1 pint cherry tomatoes (optional)

Cut the steak, onion and pepper into large bite-sized pieces, and cut the mushrooms in half. Thread the pieces of steak onto wooden skewers, alternating with pieces of onion, pepper and mushroom.

Don't put the tomatoes on the same skewer as the beef. The tomatoes cook way faster. Don't crowd them or pack them tight, or they'll take longer to cook. Drizzle the kabobs with olive oil, season liberally with salt and pepper.

Set the broiler to "Hi". Place the kabobs on a broiler pan and put it on a rack adjusted so the kabobs are about 4-6 inches below the broiler. Cook for about two minutes until the beef is browned, then turn everything over and cook the other side until browned.

Do the same with the tomatoes, but cook them just until the skin pops. It will probably take less than a minute.