

Cumin Scented Beef Kabobs

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/4	cup	olive oil
2	tablespoons	oregano - finely chopped
2	cloves	garlic - minced
2	teaspoons	ground cumin
1	teaspoon	ground coriander
1/4	teaspoon	cayenne
2	pounds	flatiron steak - 1.5" cubes

Stir together oil, oregano, garlic, spices and 1 teaspoon salt in a bowl, then toss with beef. Marinate, chilled, at least 2 hours.

Prepare grill for direct heat cooking over medium hot charcoal. Thread beef on skewers.

Oil grill rack, then grill 4-5 minutes, turning.