

Peruvian Skewered Beef

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	teaspoon	fresh garlic - minced
1/3	cup	red wine vinegar
2/3	cup	salad oil
1/2	teaspoon	ground cumin
1	tablespoon	chile pequin
1/2	teaspoon	salt
1/2	teaspoon	black pepper - freshly ground
2		bay leaf
1	pound	top sirloin - fat removed, cut into 1/2" cubes

In a medium bowl place all of the ingredients (except for the bay leaf and the beef). Whisk them together well. Add the bay leaves and the beef, and toss them in so that the beef is well coated with the marinade. Refrigerate the beef for 12 hours.

Place the beef on skewers. Grill for 3-4 minutes or until done.