

Baja-Style Rosemary Chicken Skewers with Fresh Barbeque Rosemary

BY: MARCELA VALLADOLID - FOODANDWINE.COM

SERVING SIZE: 8

Ingredients

2 pounds boneless, skinless chicken thighs,
cut into 1 ½ inch pieces

½ small white onion, finely chopped

3 garlic cloves, minced

½ teaspoon crushed red pepper

1 teaspoon fresh rosemary, minced

1 teaspoon dried Mexican oregano

¼ cup fresh lemon juice

¼ cup extra-virgin olive oil

kosher salt

black pepper

8 barbeque rosemary sprigs, 12 inch pieces

lime wedges, for serving

Directions

In a large bowl, combine the onion, garlic, chiles, minced rosemary, oregano, lemon juice and olive oil for marinade.

Set aside ¼ cup of the marinade for basting on the grill.

Season the chicken with salt and pepper and add it to the bowl.

Mix well, cover, and marinate for 30 minutes.

Light and prepare grill.

Remove the chicken from the marinade and thread the pieces onto the rosemary skewers; discard the leftover marinade.

Oil the grate and grill the chicken over moderate heat, turning occasionally and basting with the reserved ¼ cup of marinade, until golden and cooked through, 15 to 20 minutes.

Serve with lime wedges.

Enjoy!

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Rosemary Steak Skewers with Balsamic Glaze & Fresh Barbeque Rosemary

BY: KAT JETER & MELINDA CALDWELL - REALHOUSEMOMS.COM

SERVING SIZE: 6

Ingredients

2 ½ pounds sirloin steak, cut into 1 ½ inch pieces
 1 pound cherry or grape tomatoes
 6 barbeque rosemary sprigs, 12 inch pieces
 ¼ cup balsamic glaze
 ¾ cup vegetable oil
 1 teaspoon salt
 1 tablespoon Dijon mustard

Directions

In a bowl, mix together balsamic glaze, vegetable oil, salt, and Dijon for marinade.

Pour marinade into a ziplock bag.

Add cut sirloin to the bag and place in the refrigerator to marinate for at least an hour.

Separate rosemary and peel off the leaves, leaving a small amount at the top.

Remove the sirloin from the marinade and thread the pieces onto the rosemary skewers, alternating beef and tomatoes until each skewer is full.

Light and prepare grill.

Grill skewers until beef is well seared on all sides, about 3 minutes per side.

Enjoy!

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