

Beef Kabob with Couscous

paired with Davis Estates Howell Mountain Cabernet Sauvignon

INGREDIENTS:

Kabob Marinade

1 cup soy sauce
2 tablespoons dry mustard
1 tablespoon cracked black pepper
½ cup red wine vinegar
1 ½ teaspoons dried parsley
2 cloves minced garlic
⅓ cup lemon juice
1 cup canola oil

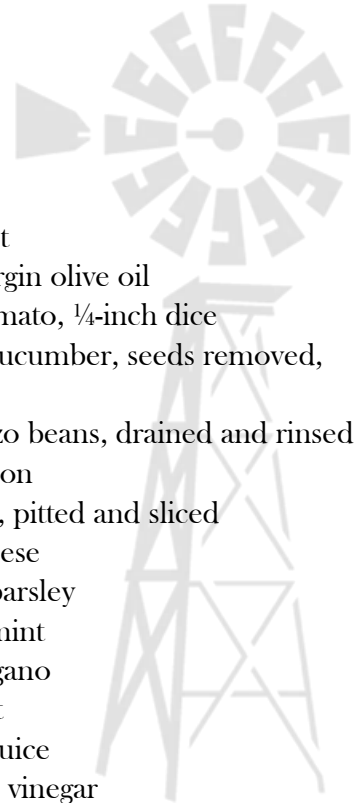
Beef Kabob

2 pounds Beef Top Sirloin, cut into 1 ½ inch cubes
1 small red onion, cut into 1-inch pieces
1 red bell pepper, cut into 1-inch pieces
1 green bell pepper, cut into 1-inch pieces
½ pound medium mushrooms
2-3 small zucchini, cut into 1-inch slices

SERVES: 6-8

Couscous

1 cup water
1 cup couscous
½ teaspoon kosher salt
2 tablespoons extra-virgin olive oil
½ cup diced Roma tomato, ¼-inch dice
½ cup diced English cucumber, seeds removed, ¼-inch dice
½ cup canned garbanzo beans, drained and rinsed
¼ cup minced red onion
½ cup kalamata olives, pitted and sliced
2 tablespoons feta cheese
1 teaspoon chopped parsley
1 teaspoon chopped mint
¼ teaspoon dried oregano
1 teaspoon lemon zest
2 tablespoons lemon juice
1 tablespoon red wine vinegar
¼ teaspoon kosher salt
¼ teaspoon black pepper
3 tablespoons extra-virgin olive oil



METHOD:

Kabob Marinade

- In a medium bowl whisk together, all marinade ingredients.
- Place beef and half of the marinade in a large resealable plastic bag; seal bag and turn to coat.
- Place vegetables and remaining marinade in a large resealable plastic bag; seal bag and turn to coat.
- Refrigerate both at least 4 hours or overnight.

Beef Kabob

- Preheat grill to medium high. If using wooden skewers be sure to soak them in water ahead of time.
- On metal or soaked wooden skewers, thread vegetables and beef alternating different vegetables. Discard marinade.
- Grill, covered, over medium heat until vegetables are tender and beef reaches desired doneness, 10-13 minutes, turning occasionally.

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Couscous

- Bring water, salt, and olive oil to a boil in a medium saucepan. Add couscous and stir.
- Turn off the heat and cover, allow to sit off heat for 5 minutes.
- Remove cover and fluff couscous with a fork and allow to cool.
- Combine couscous, tomatoes, cucumber, garbanzo beans, red onion, olives, cheese, and herbs in a medium bowl.
- In a separate small bowl, whisk together lemon zest, lemon juice, vinegar, salt, and pepper. Slowly drizzle in the olive oil and whisk.
- Pour dressing over the couscous salad, stir to combine

To Finish

On a plates or large dish, spread a generous amount of Couscous. Place the **Beef Kabob** over the top. Serve immediately with a glass of **Howell Mountain Cabernet Sauvignon**.