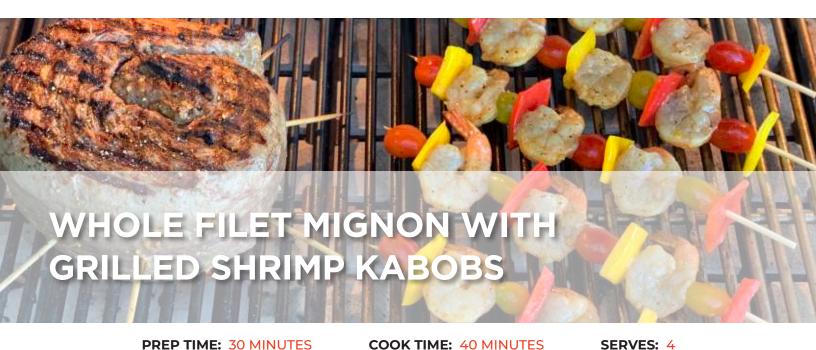


CHEF DAVID BURKE

OUTDOOR LIVING RECIPE SERIES: MAIN COURSE





INGREDIENTS

1-6 lb filet mignon, trimmed & drained

14-12 inch skewers

48-16x20 shrimp

4 cloves garlic, minced

4 shallots, minced

MARINADE

1 tbsp Dijon mustard

2 tbsp cayenne pepper

1 tbsp butcher black pepper

4 cloves roasted garlic

1 tsp mustard powder

3 cups canola oil

Kabobs

24 cherry tomatoes

3 red peppers, diced

3 yellow peppers, diced

DIRECTIONS

- 1. Combine all ingredients for marinade and marinate filet for 24 hours.
- 2. Roll steak in coil and skewer.
- 3. Grill on high heat for 15 minutes.
- 4. Flip over and close the cover of the grill. Roast for 15-20 minutes or until rare.

GARNISH

- 1. Marinate shrimp in the same marinade overnight.
- 2. On 12 inch skewers, alternate shrimp and vegetables.
- 3. Grill skewers for approximately 3 minutes on each side or until cooked.
- 4. Serve skewers in filet.













