

MOLASSES-BALSAMIC STEAK KABOBS

8 (12-inch) wooden or metal skewers
1 (1 1/2 lb.) boneless sirloin steak, trimmed and cut into 1 1/2 inch pieces
4 small firm peaches, quartered
2 med. size green tomatoes cut into eighths
2 med. size red onions cut into eighths
2 tsp seasoned salt and pepper
1/2 cup molasses
1/4 cup balsamic vinegar

Soak wooden skewers in water to cover for 30 min. Preheat grill to 350 to 400 (med-high) heat.

Thread steak and next three ingredients alternately onto skewers, leaving 1/4 inch space between pieces.

Sprinkle kabobs with seasoned salt and pepper.

Stir together molasses and vinegar.

Grill kabobs, covered with grill lid for 4 minutes on each side. Baste with half of molasses mixture and grill 2 minutes. Turn and baste with remaining half of molasses mixture and grill 2 more minutes or till done!