

# Greek Shish Kabob

<https://moneysmartfamily.com/money-saving-tips/chunk-beef-main-dish-recipes/#shishkabob>



This is one of our favorite chunk beef main dish recipes, but you can also use lamb or pork or a combination of all 3 of these meats for this recipe. It has been handed down in Steve's family and used for family dinners and block parties. Of course, this recipe, along with many side dishes, works well for a get-together BBQ too.

## Ingredients:

- 3 pounds of meat – Leg of lamb, pork butt or beef (top or bottom round is best)
- 1 onion – diced fine
- 1 TBL cumin powder (Up to 1 more TBL can be added if you like the flavor)
- 1/2 Tsp ground black pepper
- 1 TBL garlic powder
- 1 1/2 cups of red wine
- 1/2 cup of olive oil

## Directions:

Cut up meat into 1-2 inch square pieces and put into a large plastic container for marinating. Do this early in the day or the night before, so that the meat soaks in the marinade for at least 8-12 hours. Add the remainder of the ingredients and stir everything so it is mixed up well. Serve with rice, potatoes, corn on the cob or angel hair pasta. Add a vegetable or green salad and you have a complete nutritious meal.

Use metal skewers or the 10-inch bamboo skewers you can find at any grocery store or discount retailer. If using wooden skewers, soak them in water starting at the same time that you are marinating the meat. This will help the skewers not to burn up on the grill while you are grilling the Kabobs. And of course, enjoy your dinner!