



Sarah's Spanish Spice Grilled Sirloin Skewers are the perfect dish to enjoy with a variety of other small plate dishes, tapas-style. Sarah Nasello / The Forum

## Spanish Spice Grilled Sirloin Skewers

*Makes: 8 skewers with 3 strips of sirloin each*

### **Skewer ingredients:**

- 1.5 pounds top sirloin steak, sliced into thin strips  $\frac{1}{4}$ -inch wide
- 2 teaspoons paprika
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 1 teaspoon ground mustard
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

### **Sarah's Spanish Steak Sauce ingredients:**

- $\frac{1}{4}$  cup fresh parsley, stemmed and roughly chopped
- 2 cloves garlic, chopped
- $\frac{1}{2}$  to 1 teaspoon crushed red pepper flakes ( $\frac{1}{2}$  for mild heat, more as desired)
- 1 teaspoon dried thyme
- $\frac{1}{3}$  cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon freshly ground black pepper

**Directions:**

If serving with Sarah's Spanish Steak Sauce, prepare the sauce first so the flavors have time to marinate together. The sauce may be prepared up to 3 days in advance of serving.

To prepare the sauce, place all the ingredients in a small food processor and process until well-combined, about 1 minute. Add oil and vinegar and pulse until smooth. If sauce is too thick, add more oil (or water), 1 tablespoon at a time, until desired consistency is achieved. Add salt and pepper and pulse again until incorporated. Taste and add more seasoning as desired.

Let sauce sit at room temperature for at least 30 minutes before serving so the flavors meld together. Sauce may also be prepared up to 3 days in advance and refrigerated until ready to use (bring to room temperature and shake well to combine before serving). This sauce would also be excellent with other grilled meats, fish and vegetables.

**To prepare the sirloin skewers:**

Before you begin, make sure that your grill is clean, hot and well-lubricated with vegetable oil. Preheat grill to hot and keep the lid closed until ready to grill. If using wooden skewers, soak them first in water for 15 to 20 minutes to prevent burning on the grill.

In a small bowl, mix together spices and seasoning until well-combined. Use immediately or store in an airtight container at room temperature for up to a year. The recipe for the rub may be multiplied as desired (doubled, tripled, etc.), and you will need ¼ cup of the spice rub for 1.5 pounds of meat.

Place strips of sirloin in a large bowl and sprinkle spice rub over the meat. Use a spatula or your hands to toss until evenly coated.

Thread sirloin strips onto skewers, accordion-style, adding 2 or 3 strips per skewer depending on its length.

Place skewers on the hot grill over direct heat and lower the cover. Cook for 3 minutes, then flip and continue cooking until the meat is cooked through and lightly charred around the edges, about 2 to 3 minutes (because the strips of meat are thin, the meat will cook quickly).

Transfer skewers to a serving platter and serve with Sarah's Spanish Steak Sauce or your favorite dipping sauce.

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*"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.*