



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Teriyaki Flat Iron Steak Kabobs

Ingredients

- 1 Lb. Flat Iron Steak cut into 1" square pieces.
- ½ Cup [B&B's Best Teriyaki BBQ/Cooking Sauce](#)
- 1 medium Green Bell Pepper
- 1 medium Red Bell Pepper
- 1 Tbsp [B&B's Best Steakhouse Rub](#)
- 1 12 oz bag frozen Pearl Onions
- Skewers

Instructions

Marinade

1. Pour Teriyaki Cooking Sauce & Steakhouse Rub in zip lock bag.
2. Place Flat Iron Steak pieces in bag and shake well to cover with marinade.
3. Close bag and place in refrigerator for 2 hours prior to cooking.

Cooking

1. Heat grill or oven to 350°.
2. Remove steak from bag.
3. Thread a piece of green bell pepper followed by a piece of steak, onion, red bell pepper, onion. Repeat until skewers are full.
4. Brush each kabob with the remaining Teriyaki Cooking Sauce from the marinade.
5. Place on grill.
6. Grill for 7 minutes on one side then flip and grill for 7 more minutes or until the steak reaches 145° Remove from Grill and serve.

