



# Beef Skewers with Basil Blue Cheese Dipping Sauce

## Ingredients

- 1-1/2 lb Flank steak, cut on bias into thin strips
- 2 tsp Garlic, chopped
- 8 Wooden or metal skewers
- 12 Basil leaves, chopped
- 1 large Yellow, red or Orange pepper, cut into 1-1/2" pieces
- 2 cups Marzetti® Chunky Blue Cheese Dressing

## Marzetti Products



[Marzetti Chunky Blue Cheese Dressing 1 Gallon Bottle](#)

## Preparation

1. In a mixing bowl, combine **Marzetti® Chunky Blue Cheese Dressing** with pepper and garlic. Remove 1 cup and reserve for dipping sauce. Transfer remaining mixture to a large re-sealable plastic bag and add flank steak. Toss to coat meat. Marinate in refrigerator 1 to 6 hours.
2. Transfer meat to a plate and discard marinade. Prepare grill to medium high heat and oil grates. Thread meat, peppers and onions onto skewers, sprinkle with salt and pepper.
3. For dipping sauce, combine reserved dip mixture with chopped basil. Arrange skewers on hot grill rack. Grill 5 to 7 minutes on each side or until meat is cooked to desired temperature. Transfer skewers to a serving tray. Serve with sauce.