



Honey Sriracha Beef Skewers

Adapted from Inspired Taste

- 3 tablespoons honey
- 1 tablespoon lime juice
- 1/2 teaspoon sriracha sauce
- 2 tablespoons canola oil
- 1 tablespoon soy sauce
- 1 teaspoon ground cumin
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 to 1 1/2 pounds sirloin beef steak, cut into 1 inch cubes
- 1/3 cup lime juice
- zest of one lime
- 3 tablespoons canola oil
- 1 vietnamese red chili pepper, seeded and diced
- 1 tablespoon honey
- 1/2 teaspoon kosher salt
- 1 tablespoon sour cream

Combine the first 8 ingredients in a bowl. Taste for seasoning and more honey, sriracha, and salt to taste. Add the beef cubes and marinate in the refrigerator for 30 minutes. While the beef marinates, soak five or six wooden bamboo skewers in water and set aside.

Place the remaining ingredients in a food processor and pulse to combine. Taste for seasoning and add more lime juice, honey, and salt to taste. The dressing should be limey with a hint of heat from the chili but a little bit of creamy smoothness from the sour cream. Set the dressing aside.

When you are ready to cook, thread the beef onto the skewers. Heat a grill pan over medium high heat or light a gas grill to medium high. Place the skewers on the grill or grill pan and cook for 3 to 4 minutes before carefully turning them over with tongs and cooking an additional 3 to 4 minutes.

Transfer the cooked skewers to a sheet pan and cover with foil to rest for approximately 5 minutes. Serve the skewers on a bed of mixed greens drizzled with the dressing.