



# BEEF AND SAUSAGE KEBABS

**Serves 6**

*Lula*

## Ingredients

### **For the Kebabs:**

- 1 tablespoon extra-virgin olive oil, plus more for brushing
- 1 teaspoon red wine vinegar
- 1 tablespoon hot paprika
- 1/4 teaspoon ground cumin
- 1/4 teaspoon packed brown sugar
- 2 cloves garlic, minced
- 1 1/2 pounds beef tri-tip
- 1 pound fresh sausage links

### **For the Salsa:**

- 1 large tomato, finely chopped
- 1 green bell pepper, finely chopped
- 1/4 cup finely chopped onion
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon red wine vinegar

### **For the Chimichurri:**

- 1 cup fresh parsley
- 1 cup fresh cilantro
- 3/4 cup extra-virgin olive oil
- 2 cloves garlic
- 2 to 3 tablespoons fresh lemon juice

## Directions

Prepare the kebabs: Whisk the olive oil, vinegar, paprika, cumin, brown sugar, garlic and 1 teaspoon salt in a large bowl. Cut the beef into 1 1/2-inch pieces, add to the bowl and toss with the marinade. Cover and refrigerate at least 2 hours.

Meanwhile, make the salsa: Mix the tomato, bell pepper, onion, olive oil, cilantro, vinegar, 3/4 teaspoon salt, and pepper to taste in a bowl. Make the chimichurri: Puree the parsley, cilantro, olive oil, garlic, lemon juice, 1/2 teaspoon salt and 1/4 teaspoon pepper in a blender. Transfer to a bowl. Cover and refrigerate the salsa and chimichurri until serving.

Preheat a grill to high. Thread the beef and sausage onto skewers (keep the meats separate), leaving a bit of space between each piece. Brush the kebabs with olive oil.

Brush the grill with olive oil. Grill the kebabs, turning, until charred and cooked through, 6 to 10 minutes for the beef and 10 to 12 minutes for the sausage. Transfer to a platter and let rest 5 minutes. Serve with the salsa and chimichurri.