

# Spanish Jack's

## Cranberry Cubed Beef Filet Mignon Kabobs

Preparation: 10 Minutes, Cook Time: 15-20 Minutes

Yield: 6

Spanish Jack's Cookbook

Cranberry Grilling Sauce Recipes: **Beef**



In the summer, I really love beef kabobs. Of course you can make your own, just the way you want them with your choice of meat and vegetables. I decided to have my skewers just loaded with a very tender beef Filet Mignon, while grilling my vegetables separately. By marinating the meat properly (several hours or preferably overnight), you will find it was worth the time to have a juicier and more favorable kabobs. The Spanish Jack's Cranberry Barbeque Sauce gives the beef a wonderful flavor that will leave you wanting for more. I have stated the prep time is only 10 minutes, but the marinating time may vary. When I did this recipe, I allowed the meat to marinate for 5 hours.

**Source:** *Connie - Ohio*

3 fillets thick Beef Filet Mignon  
1/3 cup Spanish Jack's Cranberry  
Barbeque Sauce

1 gallon resealable Ziploc Plastic Bag  
3-6 metal Skewers

### Directions:

1. Cut any fat off each beef filet mignon. If the filets are too thick, butterfly cut each filets. Cut the filets into cube bite size.
2. Place the cube filets into a large resealable plastic Ziploc bag.
3. Pour 1/3 C of Spanish Jack's Cranberry Barbeque Sauce into the resealable plastic bag. As you zip the resealable plastic bag, be sure to let out as much of the air as possible. From outside the bag, massage the beef cube with the barbecue sauce to coat all the cube beef in the bag.

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4. Place the plastic resealable bag into a bowl to protect from leaks. Store the marinated beef in the refrigerator for 4 hours or more.
5. When ready, preheat the lightly greased BBQ grill. While the BBQ grill is heating up, take the refrigerator beef out. Take a marinated cube out of the resealable bag. Thread the marinated meat onto the metal skewers, leaving a small space between each marinated beef cube. Place the skewer on the kabobs rack or greased grill grate.
6. Turn the skewers every 5 minutes. This will allow the meat to cook evenly. Based on your choice of cooked meat, you may cook the beef cubes longer or shorter. We cooked our beef cubes for 15- 20 minutes because we like our meat cooked throughout well done. Be sure to let the meat rest before serving. Watch out, you might want to make it again tomorrow night.




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