

# Holiday Meat and Vegetable Kabobs

*Courtesy of TABASCO®*

***Makes 3 dozen hors d'oeuvres.***

## INGREDIENTS

- *1 cup fresh pearl onions*
- *1/3 cup olive oil*
- *2 tablespoons balsamic vinegar*
- *1 tablespoon TABASCO® brand Original Red Sauce*
- *1 tablespoon dried basil leaves*
- *2 large cloves garlic, crushed*
- *1 teaspoon salt*
- *1 pound boneless, skinless chicken breasts*
- *1 pound boneless beef sirloin*
- *2 large red bell peppers, cut into 3/4-inch pieces*
- *1 large green pepper, cut into 3/4-inch pieces*
- *1 large zucchini, cut into 3/4-inch pieces*

## PREPARATION

- Soak 3 dozen 4-inch-long wooden skewers in water overnight.
- In a 1-quart saucepan over high heat, bring pearl onions and enough water to cover them to a boil. Reduce heat to low.
- Cover and simmer 3 minutes or until onions are tender. Drain.
- When cool enough to handle, peel away outer layer of skin.
- In a medium bowl, combine balsamic vinegar, TABASCO® Sauce, basil, garlic and salt and mix well.
- Pour half of mixture into another bowl.
- Cut chicken and beef into 3/4-inch chunks and place in one bowl with vinegar mixture, tossing well to coat.
- In remaining bowl of vinegar mixture, toss cooked pearl onions, red and green peppers, and zucchini.
- Let stand at least 30 minutes, tossing occasionally.
- Preheat broiler.
- Skewer one chunk of chicken or beef and one each of red pepper, green pepper, onion and zucchini onto each skewer.
- Broil 4 to 6 minutes or to desired doneness, turning occasionally.