



Beef Satay with Mezclajete Hot Sauce & Hush Puppies

Serves 2

Ingredients

- 1 pkg Palmer's Certified Angus Beef® brand Beef Tenderloin Medallions
- 1 pkg Palmer's Hush Puppies
- 1 Bottle Ring of Fire Mezclajete Hot Sauce
- 2 Cups Monterey Jack Cheese
- 2 Green Onions
- 1 Jalapeno
- 6 Skewers (soaked in water)

Instructions

1. Place a one beef medallion on its side and make a cut about an 1/8 of an inch in from the side. Turn the knife parallel to the cutting board. Using small strokes rock the knife back and forth as you roll out the medallion. Take your time. The medallion will then become a thin ribbon of meat. Cut the ribbon in half and place to the side. Do this for each of the beef medallions.
2. One at a time flatten one of the beef ribbons onto the cutting board and gently skewer the entire length of piece. Once skewered stretch the beef out on the stick so it can cook evenly. (Make sure to soak the skewers in water a 1/2 hour before you add the meat. This will prevent the skewers from burning on the hot grill)
3. Once you have skewered all the pieces, season both sides with the Mezclajete hot sauce. Place steak kabobs onto a hot 400 degree grill.
4. As the beef grills take your hush puppies out of the package and pile them onto one side of your cast iron skillet. Add some Monterey Jack cheese to the hush puppies and place them into an oven set at 400 degrees.
5. Turn the beef kabobs over and add some more Mezclajete hot sauce. It only needs a few minutes to cook on each side.
6. Slice your green onions and jalapeno into small pieces.
7. After 6 or 7 minutes take your hush puppies out of the oven.
8. Garnish with the green onions and sliced jalapenos.
9. Pile the beef skewers onto the side. Add some more Mezclajete hot sauce for extra HOT kick and enjoy this spicy dish!