

SESAME VEAL KABOBS

Total preparation and cooking time: 20 minutes (Makes 4 servings)

Marinating time: 30 minutes to 2 hours

Ingredients:

1 lb. Veal leg cutlets, cut 1/4 inch thick

Marinade:

1/3 cup Dry white wine
2 tbsp. Thinly sliced green onion
2 tsp. Dark sesame oil
1 tsp. Grated fresh ginger
2 cloves Garlic, crushed
1/4 tsp. Salt

Instructions:

1. In small bowl, combine marinade ingredients; mix well. Stack veal cutlets; cut crosswise into 1-inch wide strips. Place veal and marinade in plastic bag, turning to coat. Close bag securely and marinate in refrigerator 30 minutes to 2 hours, turning occasionally.
2. Soak 10 to 12 bamboo skewers in water 10 minutes; drain.
3. Remove veal from marinade; discard marinade. Thread an equal amount of veal, weaving back and forth, onto each skewer. Do not crowd. Place kabobs on grid over medium, ash-covered coals. Grill, uncovered, 4 to 5 minutes for medium doneness, turning once.

Cook's Tip: To broil, place kabobs on rack in broiler pan so surface of meat is 4 inches from heat. Broil 3 to 5 minutes or until cooked through, turning once.