CONCOCTIONS / SMALL SKEWERS

Smoky Garlic Beef Skewers



4 main servings · 2 lb meat; skewer count varies
Prep 20 min · Chill 30 min–4 hr · Grill 6–10 min
Rest 3 min · Total 59 min–4 hr 33 min

Top sirloin takes a quick smoky marinade without a heavy glaze. Worcestershire brings savory depth; coarse black pepper and fresh lime keep the finish lively.

BEEF & LIQUID INGREDIENTS

- 2 lb (907 g) top sirloin, weighed after trimming gristle
- 2 tbsp neutral oil
- 1 tbsp Worcestershire sauce
- 1 tbsp red-wine vinegar
- 1 lime, cut into wedges to serve

SPICE BLEND

- 2 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp ground cumin
- 1 tsp fine salt (about 6 g)
- 1 tsp coarsely ground black pepper

EQUIPMENT. Food-safe board/knife, bowl/bag, short food-safe skewers, two-zone grill, tongs and thin-tip thermometer. Soak wood per maker; foil-shield exposed ends (soaking is not burn-proof).

METHOD

1. Cut. Trim tough gristle; cut the chilled sirloin into roughly 1/2-inch (1.3 cm) cubes on a food-safe board. Wash hands and keep raw beef and its tools separate from ready-to-eat food.

2. Marinate. In a food-safe bowl or bag, mix oil, Worcestershire sauce, red-wine vinegar, smoked paprika, garlic powder, cumin, salt and pepper. Add beef and coat well. Cover and refrigerate at 40°F (4°C) or below for 30 minutes–4 hours.

3. Thread. Preheat grill during last 15 min of chilling. Hand-thread pieces snugly, not crushed; leave a handle. Keep waiting meat cold; discard raw marinade. Clean plate/tongs for serving. 1/2 inch is our manual cut, not box pitch.

4. Grill. Clean/oil grate; medium-high direct heat plus cooler zone. Grill food only 6–10 min, turning often; move from flames. Probe several thick pieces sideways, away from skewer: 145°F (63°C), then rest at least 3 minutes. Clean probe after low readings. Thermometer, not color/time, controls. [3]

5. Serve. Rest off heat for at least 3 minutes before eating; squeeze the listed lime wedges over the beef. Rice or a crisp salad are optional separately prepared sides, not included. Worcestershire often contains fish; check its label and all ingredient labels for your allergen needs. No allergy-free claim.

KEEP & REHEAT. Refrigerate promptly in shallow containers at 40°F (4°C) or below; use within 3 days. Discard after over 2 hours cumulative time out, or 1 hour above 90°F (32°C), including resting/serving. Reheat leftovers to 165°F (74°C), checking several pieces. Conservative household limit, not validated shelf life. [4]

PRINTED BOX. Printed box: use only with an independently verified setup suitable for raw-meat contact and knife work; otherwise hand-thread as below. Keep bare/unverified printed plastic out of the meat/cutting path and the box off heat. No fixed box capacity or 49-skewer yield is assumed. [1][2]

Original recipe, not kitchen-tested; AI-generated serving illustration, not a prepared-batch photograph.

Original measured recipe; MakerWorld is equipment inspiration only. One grill batch assumed; extra batches add time. Preheat overlaps chilling; threading is included in prep.

[1] 3D-print files: 49-in-1 Skewer Maker on MakerWorld · [2] Prusa · [3] Safe temperatures · [4] USDA leftovers