

Secret Aardvark Habanero Kabob Marinade

Ingredients

- 1/2 cup yogurt
- 2 tablespoons olive oil
- 1 tablespoon chopped garlic
- 1 tsp cumin
- Generous squeeze of lemon
- 2 tablespoons Secret Aardvark Habanero Hot Sauce

Preparation

Cut beef, chicken, or lamb into 1 1/4-inch cubes. Place meat in a shallow dish. Combine yogurt, olive oil, garlic, cumin lemon juice and Secret Aardvark Habanero Hot Sauce; add to meat, and stir to coat. Cover and marinate in refrigerator at least 2 hours.

Remove meat from marinade; reserve marinade. Thread meat, onion, bell pepper, and mushrooms alternately onto skewers; brush with reserved marinade.

Coat a grill rack with cooking spray; place on grill over medium-hot coals (350° to 400°). Place kabobs on rack; grill, covered, 10 minutes or to desired degree of doneness, turning kabobs once. Serve immediately.