Beef Kebabs With Tzatziki Sauce

Ingredients for Beef Kebabs

For the Beef Marinade:

- 1.5 lbs (680g) beef sirloin or tenderloin, cut into 1-inch cubes
- 3 cloves garlic, minced
- 2 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon dried oregano
- Salt and black pepper to taste

For the Tzatziki Sauce:

- 1 cup Greek yogurt
- 1/2 cucumber, grated and drained
- 2 cloves garlic, minced
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh dill, chopped (or 1 teaspoon dried dill)
- 1 tablespoon olive oil
- Salt and black pepper to taste

For Assembling the Kebabs:

- Wooden skewers, soaked in water for 30 minutes (to prevent burning)
- Cherry tomatoes
- Red onion, cut into chunks (optional)

Instructions

For the Beef Kebabs:

1. In a bowl, combine the minced garlic, olive oil, fresh lemon juice, dried oregano, salt, and black pepper. This will be your beef marinade.

2. Place the beef cubes in a resealable plastic bag or a shallow dish. Pour the marinade over the beef, ensuring all pieces are coated. Seal the bag or cover the dish and refrigerate for at least 30 minutes (or up to 4 hours for best flavour).

3. Preheat your grill to medium-high heat.

4. Thread the marinated beef cubes onto the soaked wooden skewers, alternating with cherry tomatoes and chunks of red onion if desired.

5. Grill the beef kebabs for about 8-10 minutes, turning occasionally, or until they reach your desired level of doneness (usually medium-rare to medium for tender beef).

For the Tzatziki Sauce:

1. Grate the cucumber and place it in a fine-mesh sieve or cheesecloth. Squeeze out excess moisture from the cucumber to prevent the sauce from becoming too watery.

2. In a bowl, combine the Greek yogurt, grated and drained cucumber, minced garlic, fresh lemon juice, chopped fresh dill (or dried dill), olive oil, salt, and black pepper. Mix well until all ingredients are incorporated.

3. Taste the tzatziki sauce and adjust the seasoning if needed, adding more salt, lemon juice, or dill to suit your taste.

Serve the Beef Kebabs with Tzatziki Sauce:

1. Plate the grilled beef kebabs alongside a bowl of homemade tzatziki sauce.

2. Optionally, serve with pita bread, a Greek salad, or rice for a complete meal.

3. Dip the beef kebabs into the tzatziki sauce, and enjoy the delicious flavours!