

# KEBABS

San Diego summer starts now, and we're hosting a battle of the kebabs to kick things off. Cook both to experience the contrast of flavors - the richness from the wine on the beef, the vibrancy of the Mediterranean chicken - and enjoy.



## BEEF

### BUILD

- red onion quarters
- button mushrooms
- bell pepper quarters

### SIDE

*orzo pasta salad*

- 1 bag orzo pasta
- 2 tbsp extra virgin olive oil
- 1/2 jar pitted kalamata olives, sliced
- 1 basket cherry tomato, cut in half
- 1/2 small container feta cheese crumbles
- 1 red bell peppers, large diced
- 1 green bell pepper, large diced
- 2 lemons, juiced and zested
- 1/4 cup extra virgin olive oil
- 2 tbsp red wine vinegar
- 1 tbsp dried oregano
- 1 tbsp salt
- 1 tsp garlic powder
- 1 tsp black pepper
- 1/2 tsp crush red peppers

Cook the orzo in salted water and 2 tablespoons of evoo. Transfer the cooked orzo to a large bowl, add all the ingredients and stir to combine.

## CHICKEN

### BUILD

- squash, sliced thick
- red onion quarters
- zucchini, sliced thick

### SAUCE

*tzatziki sauce*

- 1/2 cup finely grated cucumber
- 1 cup whole milk Greek yogurt
- 1 tbsp lemon juice
- 1 tbsp dried dill
- 1/2 tsp extra-virgin olive oil
- 1 garlic clove, grated
- 1/4 tsp sea salt
- 1 tbsp chopped dill
- 1 tbsp chopped mint

After grating the cucumber, squeeze the water out by pressing it between some paper towels.

Then, stir everything together.

## COOK

Light your coals and build a two-zone fire. Let the kebabs sear directly over the coals, rotating them to get some sear and some color. If you get flare-ups, move 'em to the other side until cooked through.

# SEPTEMBER

# OX BOX



## WHAT'S IN THE BOX

**SOUTHWEST-STYLE SAUSAGE**

**MEDITERRANEAN CHICKEN KABOBS**

**GROUND BEEF**

**PERI PERI WHOLE CHICKEN**

**JALAPEÑO CILANTRO SAUSAGE**

**RED WINE & BLACK SHALLOT BEEF KABOBS**

**BONE-IN PORK CHOPS**



## A NOTE FROM CHEF

In your box this month is a small container of tallow. Tallow is emulsified beef fat. We take all the fat trimmings from our steaks and grind it. Then we cook it over super low heat for a few hours until the fat is dissolved and becomes a liquid. Use it when cooking your pork chops - add about half the container into the pan and heat it. Sear your chops: one side then the other, until cooked through. That tallow you cooked with is going to build these deep flavors onto the pork, resulting in a dish that tastes like it comes from the restaurants. Seriously. It's the secret behind our steaks at Rare Society - we brush them with tallow before serving. The richness and depth it adds is something else.

And the best part? Cooking with tallow means you're utilizing the whole animal and reducing waste.

*B. Wise*



## BATTLE OF THE KEBABS

### TO ENTER:

1. COOK YOUR KEBABS.
2. POST THE PIC ON IG & TAG US  
@THEWISEOXSD + #OXBOXBATTLES

WE'LL PICK OUR FAVE & LET YOU KNOW. DEADLINE TO ENTER IS SEPTEMBER 12.

**WIN A FREE OX BOX!**