

Wining and Dining *the Casa di Vino Way*

Kahlua Kabobs

Yield: 4-6 servings

3 lb Beef or lamb, cut into 1-inch strips or cubes
3/4 c Chunky peanut butter
1 oz Kahlua
1 Clove garlic
3/4 c Chicken stock or broth
1/4 ts Horseradish

Skewer the meat. The secret is in the sauce. Mix all the other ingredients in a blender until smooth. Baste the kabobs well and cook over charcoal. Turn and baste until the meat is tender. About 10-15 minutes for cubes, or 5-10 minutes for strips. Serve with the extra sauce either hot or cold for dipping.

Courtesy of Recipe Source

**Suggested Wine Pairing:
2007 Angeline Merlot**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)