

How to use GIRSE Shish Kebab Skewers

Proper shish kebab etiquette is normally to use a fork to remove the food from the skewers before eating – not anymore.

Lift at the shish kebab handle with one hand and steady the opposite tip of the kebab skewer on the plate.

Normally you will use a fork to remove the food from the skewer – not necessary with Girse-Gauchoskewers.

Just take a napkin and nice and easy push the built-in scraper downwards – the food will drop on your plate only.

That's easy.

Here are few tricks for a perfect result.

Cut meat and vegetables into chunk sizes.

Examples are chicken, pork, steak, shrimp, onion, green and red peppers, zucchini, tomatoes. You can also use mushrooms and such fruits as pineapple, strawberries or peaches.

You can place all food items in a marinade, if desired. Marinate your meat or shrimp in Worcestershire sauce or another bottle marinade for at least two hours in a bag or closed container. Then add your veggies and one cup of honey to the bag and marinate for at least one more hour.

Alternate your meat, shrimp, vegetables and fruit on your skewers. You can combine different meats. Just remember chicken and pork needs to be cooked more thoroughly than steak.

Grill for approximately ten minutes or until cooked through, turning approximately 4-5 minutes.

Enjoy!

