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Teriyaki Tri-Tip skewers with grilled pineapple rings

By *Susie Iventosch*

Teriyaki Tri-tip skewers

- 2 pounds beef tri-tip, sliced into 1/8-inch thick slices
- 2 whole pineapple, peeled, cored and cut into 1/2-inch thick rings
- 1 recipe Teriyaki sauce (below)
- 1 cup soy sauce
- 2 cups beer
- 1/3 cup brown sugar
- 1/2 cup orange juice or pineapple juice
- 1-2 cloves fresh garlic, pressed
- 2 teaspoons fresh ginger, minced
- 1-2 tablespoons Worcestershire sauce
- 1/3 cup apple cider vinegar

Skewer tri-tip slices onto (presoaked) wooden skewers Place in container and marinate in teriyaki sauce at least overnight. Marinate pineapple just two hours ahead. Grill tri-tip and pineapple just before serving.

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