

Ingredient	Amount	Price	Price Breakdown
Lemon Lime Soda	1 Cup	\$0.20	I was able to get generic lemon lime soda that cost \$0.78 for a 2 liter bottle
Soy Sauce	1 Cup	\$0.35	I buy generic soy sauce in bulk for \$5.68 a gallon
Garlic Powder	1 tsp	\$0.03	Garlic powder is cheap, I buy it in bulk, I bet I didn't even use \$0.04 worth
Pepper	To Taste	\$0.02	Pepper is also cheap, I am just guestimating the cost.
Steak	1 lb	\$2.82	Top Round Steak was on sale for \$2.75 a lb. My steak was slightly over a lb
Sweet Onion	1 Medium	\$0.63	Sweet onions were on sale for \$0.78 a lb.
Green Bell Pepper	1	\$0.50	Green Peppers were on sale for \$0.50
Orange Bell Pepper	1	\$0.78	Orange Peppers were on sale for \$0.78
Red Bell Pepper	1	\$0.60	Red Peppers were on sale for \$0.60
Mushrooms	8 (about 1/2 lb)	\$1.50	I buy Mushrooms at a local grocery store for \$2.99 a lb
Wooden Skewers	8	\$0.08	I stocked up on wooden skewers at the end of 'grilling season' last year. I was able to buy \$0.99 for a pack of 100
Italian Dressing	8 OZ	\$0.75	I bought a generic bottle of Italian Dressing for \$1.51 a bottle

Total Cost: \$8.25
Feeds: 2-4 People

Directions
<ol style="list-style-type: none"> 1. Soak wooden skewers in water (They need to soak for at least 30 minutes so they won't burn on the grill). 2. Cut steak into 24 pieces (if you want 3 pieces per kabob). Try to make them uniform in size, about 1" square pieces. 3. Mix lemon lime soda, soy sauce, garlic powder, and black pepper into a bowl, add steak, put in fridge, allow to marinate for at least 30 minutes. 4. Cut each bell pepper into 8 pieces (for a total of 24 pieces). 5. Cut onion into pieces, try to make them around the same size as the pieces of the bell peppers. 6. Once steak is done marinating assemble steak, mushrooms, onions, and bell peppers onto the wooden skewers, alternating ingredients to your liking. 7. Once skewers are assembled, coat each skewer with Italian dressing using a basting brush (I got my basting brush at the dollar store). 8. Grill until meat is done, rotate skewers halfway through in order to cook each side evenly. When you flip the skewer, coat with more Italian dressing. 9. Enjoy!