

Garlicky Beef Skewers with Potato Hash & Spiked Ketchup

(Adapted from Everyday with Rachael Ray October 2013)

Kosher salt and pepper 4 starchy potatoes, such as Russet (about 2 1/2 pounds), peeled and cut into 1-inch cubes

2 pounds beef sirloin, cut into 1 1/2-inch cubes and brought to room temperature

5 tablespoons extra virgin olive oil (EVOO), divided

5-6 cloves garlic, chopped

4 sprigs fresh rosemary (about 3 tablespoons), chopped

2 tablespoons butter

Coarse black pepper

1 teaspoon sweet smoked paprika

1/2 cup organic ketchup

2 tablespoons Worcestershire sauce

1 round tablespoon prepared horseradish

1-2 teaspoons Tabasco sauce, to taste

Lemon wedges

Watercress, arugula or other spicy greens, for garnish

Pre-heat the broiler. In a medium size pot of boiling, salted water, parboil the potatoes for 5 minutes; drain.

Pat the beef dry; season with the kosher salt and pepper. Toss with 4 tablespoons EVOO and the garlic and rosemary. Thread as many pieces as will fit on each skewer.

In a large nonstick skillet over medium-high heat, melt the butter with the remaining 1 tablespoon EVOO. Add the potatoes; season with salt, coarse black pepper and paprika. Cook, stirring occasionally, until browned, 10-15 minutes.

Broil the meat on the top rack, turning occasionally, until cooked, about 10 minutes.

In a bowl, make the spiked ketchup: Stir the ketchup with the Worcestershire sauce, horseradish, Tabasco and a pinch of coarse pepper.

Squeeze the lemon over the beef and serve with the greens, crispy potatoes and spiked ketchup.