

# Teriyaki Beef Tenderloin

**Yield:**

6 Servings

**Prep Time:**

10 minutes

**Cook Time:**

10 minutes

## Ingredients

- Beef Tenderloin Skewers
- Salt, Pepper, Garlic Seasoning

## Ingredients For Sauce

- 1 cup Soy Sauce
- 2 cup Sake
- 3/4 cup Sugar
- 2 Tbsp Malt Vinegar
- 4 Tbsp Black Pepper
- 6 Garlic Cloves, Smashed & Peeled
- 6 Scallions, Roughly Chopped

## Directions For Sauce

1. Add sake, soy sauce, vinegar, pepper, sugar.
2. Drop in the chopped garlic and green onions
3. Cook down the mixture till it thickens to your liking.

## Directions For Tenderloins

1. Generously season beef steaks with salt & pepper or your fav seasonings.
2. Chop up the garlic and green onions
3. Place skewed beef over direct coals
4. Keep turning the steaks constantly while always basting the steaks with the sauce.
5. Cook till internal temp about 125f.
6. Remove steaks to rest for 10 mins or so before cutting into them.