Venison Kabobs

Ingredients

1 lb. | Venison ham steaks
2 | Red bell peppers
2 | Yellow bell peppers
1 sm. Pkg. | Mushrooms
1 tsp. | Lawry's Season Salt
1 tsp. | U.S. Land and Cattle Steak Seasoning

Kabob Skewers

Directions

1. Cut venison ham steaks into small cubes.
2. Wash and dry the vegetables.
3. Using a clean knife and cutting board, cut the red bell peppers, yellow bell peppers and mushrooms into small bite sized pieces.
4. Put a piece of venison, a red bell pepper, and mushroom, and a yellow bell pepper on the skewer and repeat the pattern until the skewer is almost full.
5. Repeat with another skewer until all ingredients are used.
6. Sprinkle each skewer with the Lawry's and Land and Cattle seasonings.
7. Refrigerate the skewers.
8. Preheat the grill for 10 minutes at medium heat.
9. Place the Kabob skewers on the grill and close the lid. Cook them for 5-7 minutes and then turn them over. Cook them for an additional 5-7 minutes.
10. Remove from the grill and allow them to rest for 5 minutes.