Skewered Beef & Corn

4-pound boneless chuck roast
Unsalted meat tenderizer
Pineapple-Wine Marinade (recipe follows)
1/4 cup butter or margarine, melted
1/4 cup salad oil
5 medium-size ears corn, husked and cut into 2-inch lengths
3 medium-size green bell peppers, seeded and cut into 1 1/2-inch squares
2 large mild red onions, cut into 1 1/2-inch pieces
1 medium-size pineapple (about 3 1/2 lbs.), peeled, cored, and cut into 1 1/2-inch cubes.

1. Cut meat crosswise into steaks about 1 1/2 inches thick. Then apply tenderizer according to package directions. Cut meat into 1 1/2-inch cubes and place in a large bowl.

2. Prepare Pineapple-Wine Marinade and pour over meat; stir to coat. Cover and refrigerate for at least 6 hours or until next day, stirring occasionally.

3. In a small bowl, stir together butter, oil, and 1/3 cup of the marinade drained from meat; set aside. Discard remaining marinade.

4. On long, sturdy metal skewers, thread meat alternately with corn, bell peppers, onions, and pineapple. Brush all over with butter mixture. Place skewers on a lightly greased grill 4 to 6 inches above a solid bed of hot coals. Cook, turning and basting frequently with butter mixture, until meat is done to your liking; cut to test (about 15 minutes for medium-rare).

Pineapple-Wine Marinade

In a bowl stir together:
1 1/2 cups canned pineapple juice
1 1/2 cups dry red wine
1 1/2 Tbsp instant minced onion
1 1/2 tsp Worcestershire
1 1/2 tsp thyme leaves
3/4 tsp dry mustard
1/4 cup firmly packed brown sugar
1/4 tsp black pepper
2 cloves garlic, minced or pressed.