Makes 4 ‘monsters’:

Start with a non-tenderized piece of flank steak, large enough to produce 4 ea. 1” wide strips. (But don’t slice it yet.) Rinse the steak and place it on a cutting board.

Sprinkle one side liberally with ground ginger. I mean a lot of ginger. It may be helpful at this point to enlist the assistance of a kitten or two to walk across the cutting board, in the cat leave yellow ginger paw prints on the kitchen floor, you probably have enough ginger. If not, sprinkle on more ginger. I use a lot of ginger. Poke a fork about a dozen times randomly into the side of the steak you just sprinkled with lots of ginger. Turn the steak over.

Sprinkle the new side of the steak with ground lemon pepper, not anywhere near as much as the ginger, actually rather lightly. (No kitten test required.) Randomly poke 10-12 time with a fork again.

Slice the steak into 4 equal width strips along the grain (lengthwise).

Add two whole pickled jalapeño peppers to a 1 quart size plastic storage/freezer baggie. Then put two of the steak strips in the baggie. Add two more jalapeño peppers to the baggie, then the remaining steak strips. The baggie will ‘sit’ on the counter with the Ziploc opening up if you get things in the baggie adjusted just right. But watch out for cats who will try to knock the baggie over. . .this warning is much more important during the following steps. . .

The jalapeños come in a 12 oz. jar, pour half of the juice from that jar into the baggie.

Pour in a moderate quantity of Wooster sauce and soy sauce into the baggie. Use less Wooster sauce than soy sauce. Bring the liquid level in the baggie up about midway with the baggie sitting on the counter.

Open a can of large pitted ripe olives, put about 8 olives in the baggie, then pour the juice from the olive can into the baggie until it will hold no more, then seal the baggie being sure to get any air bubbles out. Eat some of the olives left in the can, but don’t bother the cats with them, they’ll just bat them around and not even taste them.

Place the filled baggie inside another 1 quart size baggie, Ziploc side in first. This seems impossible, but it is actually quite easy, and it can save a lot of cleanup. Try to keep any cat claws from puncturing either baggie. . .add a third baggie if required.

Put the baggied marinade o’meat in the refrigerator for –at least- 24 hours. . . no kidding, I’m sure that this length of time is vital.

After 24 hours, remove the meat, peppers, and olives from the baggie and place them on a cookie sheet that has a small lip to keep the juices from running all over the counter. Discourage kittens.

Pinwheel wrap each strip in bacon. Skewer in groups of two, one pair of monsters per skewer. Skewer the marinated whole jalapeños and olives separately with two small bamboo skewers.