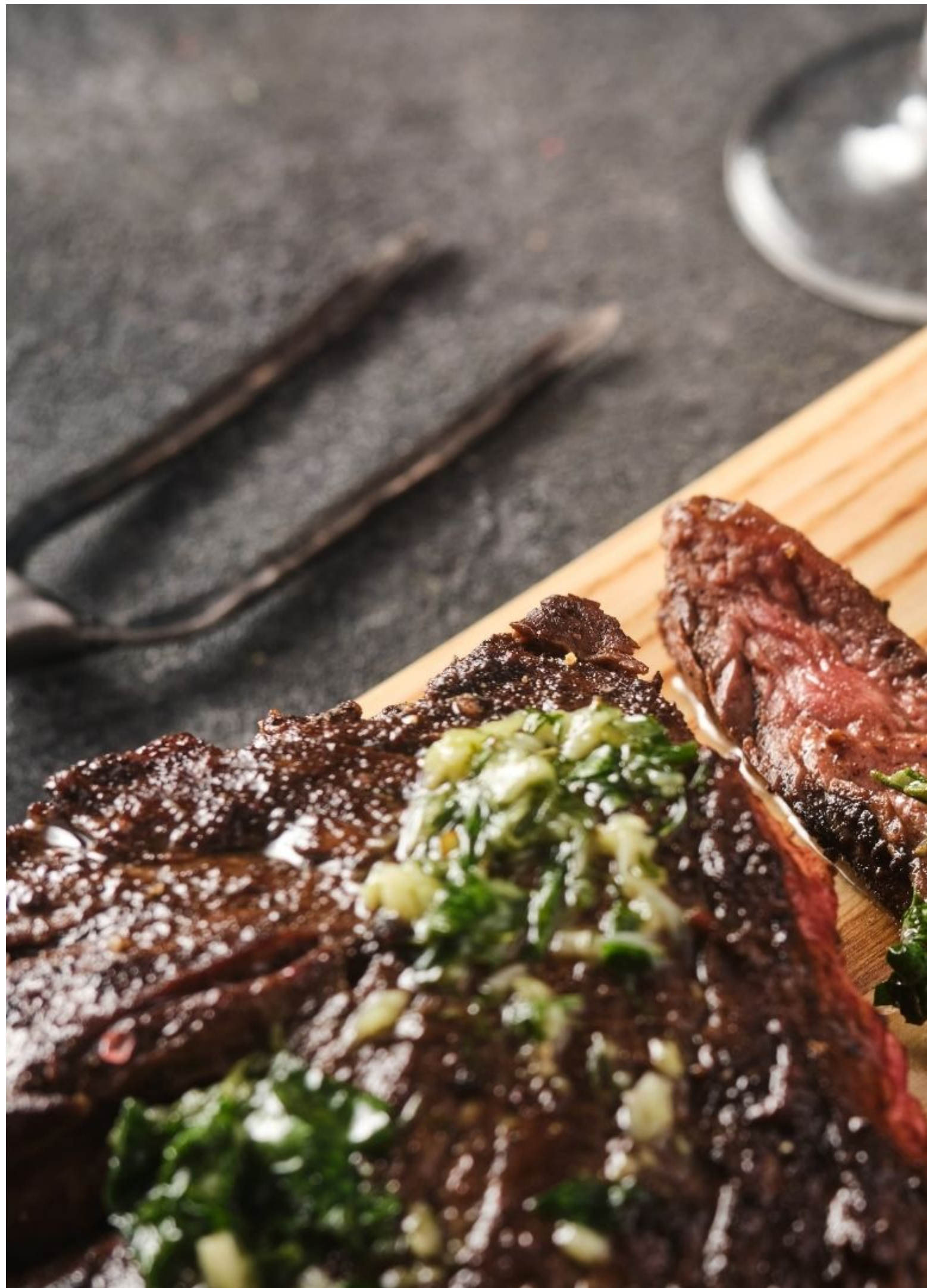


Grilled Outside Skirt Steak





Instructions

1. Rub the steak well on both sides with kosher salt and black pepper. Place in a resealable bag and add the shallot, garlic, parsley, cumin, Aleppo pepper (or red pepper flakes), and paprika. Add the lemon juice, zest, red wine vinegar, and extra virgin olive oil. Seal and gently massage the skirt steak to distribute the marinade.
2. If you have the time, marinate it in the refrigerator for 30 minutes to 24 hours, turning the bag every so often to distribute the marinade. Then, allow it to sit at room temperature for 30 minutes before grilling. Otherwise, allow the steak to marinate at room temperature for about 30 minutes. (It is best to bring the meat to room temperature before grilling so it will start with an even temperature throughout).
3. Lightly oil the grates and preheat the grill to high heat (400 to 450°F for direct heat). Keeping the steak in the bag, hit the steak with a mallet or rolling pin to tenderize the meat.
4. Remove the meat from the sealed bag and gently shake off the excess marinade. Arrange on the grill directly over the heat. Grill for 3-4 minutes on each side, or until the temperature reaches somewhere between 125-130°F.
5. Transfer to a wire rack or cutting board to rest for 5 minutes. Thinly slice the skirt steak against the grain and arrange the pieces on a large platter. Serve and Enjoy!

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