

Taste That!



Skirt Steak with Chimichurri Sauce

Author Notes: Tart, herbaceous, and absolutely addictive, Argentinean chimichurri sauce is the perfect match for the rich beefy flavor of skirt steak – or any cut of steak. Cook the steak over intense heat quickly to sear the outside while cooking the inside just to medium-rare. Then slice it thinly and serve with generous amounts of sauce. (All recipes from *The Grilling Book*.) —Adam Rapoport

Serves: 4 **Prep time:** 50 min **Cook time:** 8 min

Ingredients

Skirt Steak

One 1 1/2 pound skirt steak (about 1/2-inch thick), cut in half crosswise

Kosher salt and freshly ground black pepper

Vegetable oil, for brushing

1/2 cup Chimichurri Sauce

Chimichurri

1/2 cup red wine vinegar

1 teaspoon kosher salt, more as needed

3 to 4 garlic cloves, thinly sliced or minced

1 shallot, finely chopped

1 Fresno chile or red jalapeño, finely chopped

2 cups minced fresh cilantro

1 cup minced flat-leaf parsley

1/3 cup finely chopped fresh oregano

3/4 cup extra virgin olive oil

In This Recipe:

Skirt Steak

Season skirt steak lightly with salt and let sit at room temperature for 30 minutes. Pat dry with paper towels and season again with salt and pepper. Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Brush grill grate with oil. Cook until meat is nicely charred and medium-rare, 3 to 4 minutes per side. Transfer steak to a work surface; let rest for 5 to 10 minutes. Slice thinly against the grain and serve with Chimichurri Sauce.

Chimichurri

Combine vinegar, 1 teaspoon salt, garlic, shallot, and chile in a medium bowl and let stand for 10 minutes. Stir in cilantro, parsley, and oregano. Using a fork, whisk in oil. Transfer 1/2 cup chimichurri to a small bowl, season with salt to taste, and reserve as sauce. To use as a marinade with beef or lamb: Put beef or lamb in a glass, stainless steel, or ceramic dish. Toss with remaining chimichurri. Cover and chill for at least 3 hours or overnight. Remove meat from marinade, pat dry, and grill. Serve with reserved sauce.