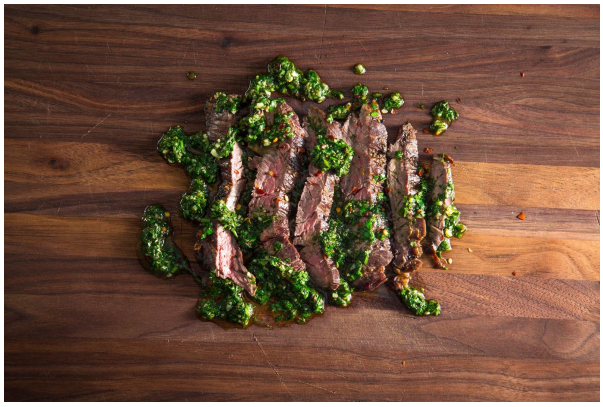
GRILLED SKIRT STEAK with CHIMICHURI SAUCE



https://www.notanothercookingshow.tv/post/grilled-skirt-steak-with-chimichurri-sauce-grillin-while-chillin

INGREDIENTS	Chimichurri Sauce Ingredients:
• 16oz Skirt Steak • Salt • Pepper • High Smoke Point Oil	• 3 cloves garlic • 1 bunch of Parsley (Double the Parsley if you do not favor Cilantro) • 1 bunch of Cilantro • ½ - 1 whole lime Juiced (or 1 tablespoon of Lime Juice) • ¼ cup Red Wine Vinegar • *1-2 teaspoons of Red Pepper Flakes(?)* (*Video said Tablespoons - is that correct?) • Salt to taste • Fresh Cracked Black Pepper to taste • ¼ - ½ cup of Good Olive Oil

Preparing the Chimichurri Sauce
1. Take 3 cloves of garlic that you smashed flat with your knife. Give them a chop until it resembles the diced garlic.
2. Sprinkle some coarse salt on your garlic. Push the sharp end of the knife down and scrape backwards. repeat this motion until you have the consistency of Garlic Paste.
3. Wash and prep your Herbs. Cut off all roots and remove any leaves that appear to be discolored.

4. Rinse your herbs under cold running water and shaking them during the process to release any dirt and debris.
5. Pat your herbs dry. (Dry herbs are easier to chop)
6. Place the herbs over the garlic paste you just made and start chopping the herbs. You are looking for a fine chop. Chopping your herbs over the garlic helps incorporate the ingredients together to get a delicious well incorporated sauce.
7. Place the chopped ingredients in a bowl to build the sauce.
8. Add Lime Juice, Red Wine Vinegar, Red Pepper Flakes, Salt and Pepper to the herbs in the bowl. Give this a mix.
9. Drizzle the oil in while actively mixing the sauce. Start by slowing drizzling in 1/4 cup of oil adding more up to 1/2 if it appears to need it.
Preparing the Skirt Steak
The secret to a great Skirt Steak is to sear the steak very hot and fast so you don't overcook the meat. This method below will yield a Medium Rare - Medium Steak.
1. Salt and pepper your steak liberally - This helps create a great crust on the outside of your steak.
2. *Put some oil in a hot cast iron pan* place your steak salted side down for two minutes
3. Season the other side of the steak and flip, cook for 2 mins.
4. Remove the steak from the pan and rest your steak for 5 mins before slicing.
5. Locate the grains on your steak. In a Skirt Steak the grains run up and down the cut of meat. Turn the steak slightly so it's easier to cut across the length of the grain.
6. Slice your steak thinly and at an angle across the grain.
Plate your steak and spread the sauce over the steak as much or as little as you would like.