

Skirt Steak with Chimichurri Sauce

Serves 4:

Ingredients

2 pounds skirt steak

Dry Rub:

1 teaspoon smoked paprika, or paprika

2 teaspoons chili powder

1 teaspoon cumin

1 teaspoon kosher salt

extra virgin olive oil

Chimichurri Sauce:

3 to 6 garlic cloves, roughly chopped

2 cups parsley leaves and/or cilantro leaves

1 tablespoon oregano leaves

pinch red pepper flakes

2 tablespoons red wine vinegar

1 tablespoon lemon or lime juice

kosher salt and freshly ground black pepper

1/2 cup extra virgin olive oil

Preparation

Trim a little fat and sinewy silver skin from steak with a sharp knife.

In a small bowl, make Dry Rub: mix smoked paprika or paprika, chili powder, cumin, and salt.

Sprinkle over meat, drizzle with a little olive oil, and rub into steaks; let stand for up to an hour.

Make Chimichurri Sauce: in a blender, blend parsley, cilantro, garlic, and red pepper flakes for heat.

Add red wine vinegar, lemon or lime juice to balance acid, kosher salt and freshly ground black pepper.

Slowly add olive oil until sauce is emulsified, but still chunky in texture; refrigerate until ready to serve.

Heat a grill or grill pan and brush with oil.

Cook the strips of steak over medium-high heat, about 4 minutes on each side, until nicely seared.

Place on a cutting board and let rest for 10 minutes.

Slice steak against grain and serve with Chimichurri sauce.

passioneats | 4.21.2011

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