

Idiot's Kitchen Recipe – Grilled Skirt Steak with Chimichurri Sauce

Recipe from www.idiotskitchen.com



Ingredients:

2-4 cloves of garlic
1 bunch flat leaf (Italian) parsley, about 1 cup of leaves
2 Tablespoons fresh oregano leaves
½ - 1 teaspoon red pepper flakes
2 Tablespoons red wine vinegar
¾ cup olive oil
1½ pounds skirt steak
Smoked paprika
Salt & Pepper

Place 2-4 cloves of garlic in a food processor and give them a whirl to finely chop. (Chop the garlic first since we want it finer than the parsley.) Add about 1 cup of fresh parsley leaves and 2 Tablespoons of fresh oregano leaves. Season with ½ - 1 teaspoon red pepper flakes, 2 Tablespoons red wine vinegar, and salt & pepper to taste.

Use the pulse setting or grind slowly to a coarse texture. Transfer to a bowl and stir in ¾ cup of good olive oil.

Season your skirt steak on both sides with freshly ground pepper and a little smoked paprika. Place the steak in a ziplock bag and pour in half of the Chimichurri sauce. Massage the sauce into the meat and for best flavor, marinate for 2-3 hours in the refrigerator or at a minimum 30 minutes at room temperature.

Preheat a grill to medium high. Remove the steak from the marinade (discard the used marinade) and pat dry. Grill over medium high heat only 3-4 minutes per side until medium rare to medium. Let the meat rest for 5 minutes then cut into thin slices against the grain.

Serve with fresh Chimichurri Sauce as a topping.
Serves 2-3 as printed but easily expanded.