

## *Idiot's Kitchen Recipe – Chipotle Lime Skirt Steak*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



### Ingredients:

1 ½ pounds Skirt Steak or Flank Steak  
1-2 chipotle peppers in adobo sauce  
2-3 cloves of garlic, finely chopped  
2 Tablespoons fresh lime juice  
¼ cup olive oil

If you want to make the chipotles slightly less spicy, cut them open and remove the seeds. Finely chop 1-2 chipotle peppers. Put them in a small bowl and add 1 Tablespoon of the adobo sauce from the can.

Note: unused chipotles can be frozen in a zipper bag for future use. If you like to use the peppers seeded, remove the seeds before freezing.

The recipe for the marinade is more about ratios than about exact measurements. This recipe may be adjusted up or down for any quantity of meat.

Add 2-3 cloves of finely chopped garlic to the peppers. Squeeze in 2 Tablespoons of fresh lime juice. Add ¼ cup of olive oil and whisk to combine all of the ingredients.

Pour the marinade over the skirt steak and massage into both sides. Cover and marinate at room temperature for 20 minutes or longer in the refrigerator. For the best flavor, marinate the meat for at least an hour before cooking. Be sure to bring the meat back to room temperature before cooking if it has been refrigerated.

Grill or broil the skirt steak about 10 minutes total for medium rare turning once during cooking.

Let the meat rest after cooking for 5-10 minutes to allow the juices to reabsorb into the meat.

Slice into thin strips and serve with your favorite southwestern sides such as pinto beans, guacamole and warm corn tortillas.