



## Skirt Steak with Chimichurri Sauce

### Ingredients:

1 ½ lbs. skirt steak (about 1/2" thick), cut it in half crosswise  
Kosher salt and freshly ground black pepper  
1 cup Chimichurri Sauce

### Preparation

Marinate skirt steak in zip-lock bag with ½ c. chimichurri sauce, put in refrigerator for 6 hours.

Heat BBQ grill to high. Let steak sit at room temperature for 30 minutes before grilling. Sprinkle steak with kosher salt and freshly ground black pepper before grilling.

Cook steak for 3 minutes per side until meat is nicely charred and medium-rare. Transfer steak to a carving board; let rest for 10 minutes before slicing. Thinly slice steak and serve with remaining Chimichurri Sauce.

## Chimichurri Recipe

### Ingredients:

6 cups Italian Parsley, chopped and packed  
2 cups Balsamic Vinegar  
3 cups Olive Oil  
2 cups Cilantro, chopped and packed  
12 cloves of garlic  
3 T. Red Pepper, crushed – dried  
2 T. Kosher Salt  
2 T. Black Pepper

Puree all ingredients in food processor, transfer into a non-metal bowl.

Yields Approximately 3qt.