

# MARINATED SKIRT STEAK

Chef Paul Mattison

comments

Turn grill on high until leftover food is burned off.  
 Clean grill with brush  
 Take an old towel and put oil on it.  
 Rub grill with oiled towel

notes

Serves 4

prepare in advance

## Ingredients

### For the marinade

Have available

4 limes, juiced  
 3 smashed garlic cloves  
 1 C olive oil  
 Black pepper to taste  
 4, 8-oz. skirt steaks

### For the chimichurri

Mix together

1/2 lime, juiced  
 3/4 C cilantro, chopped fine (or parsley if you prefer)  
 3 cloves garlic, finely chopped  
 1/4 C olive oil  
 Salt and pepper to taste

complete recipe

Mix lime juice, garlic and oil together in a bowl.  
 Add steaks and marinate 4-6 hours.  
 Put on grill and grill until medium-rare  
 Remove and let sit.

When ready to serve, slice thinly on the diagonal.  
 Pour over chimichurri  
 Garnish with long pieces of chives

