

Skirt Steak with Chimichurri Sauce

Servings: 8

Source: Food & Wine, Sept '04

Ingredients

- 2 cups Chopped Parsley
- $\frac{2}{3}$ cups Olive Oil
- 6 Fresh Lemon Juice
- 2 Minced Garlic
- 2 teaspoons Crushed Red Pepper
- Salt And Pepper
- 4 lbs. Skirt Steak

Method

1. Light a grill. In a bowl, mix the parsley, olive oil, lemon juice, garlic and crushed red pepper; season with salt and pepper.
2. Season the skirt steak with salt and pepper and grill over a hot fire until the meat is charred on the outside and rare within, about 2 minutes per side. Transfer to a carving board and let rest for 5 minutes. Thinly slice the steak across the grain. Serve right away, passing the chimichurri sauce at the table.