

MARINATED STEAK WITH GARLIC AND CILANTRO



Marinade:

- 1 T crushed red pepper flakes
- 2 T boiling water
- 1 cup freshly squeezed orange juice
- 1/2 cup freshly squeezed lime juice
- 2 T honey
- 1 T soy sauce
- 1/2 cup coarsely chopped sweet onion
- 10 cloves garlic, peeled, halved, germ removed and finely grated or minced
- 1 T kosher salt
- 1 t ground cumin
- 1 t dried oregano

8 steaks, 1 1/4 to 1 1/2 inches thick (or 6 pounds of a larger cut)

Seasoning blend: (Mix together)

- 2 T mild chile powder, preferably chimayo, ancho or hatch
- 1 T garlic salt
- 1 T lemon pepper
- 1 T coarsely ground black pepper

Resting butter:

- 1/2 cup unsalted butter (1 stick)
- 1/4 cup finely chopped fresh flat-leaf parsley or cilantro
- 1 T freshly squeezed lemon juice
- 1 T Worcestershire sauce
- 4 cloves garlic, peeled, halved, germ removed and finely grated or minced
- 1 t crushed red pepper flakes

- About 1/4 cup vegetable oil
- 1/2 cup fresh cilantro leaves

To make marinade:



Place the pepper flakes in a small bowl and pour the boiling water over them. Let sit for 1 to 2 minutes to rehydrate the flakes. In a blender combine the orange juice, lime juice, honey, soy sauce, onion, garlic, salt, cumin and oregano. Stir in the pepper flakes and the soaking water.

Place the skirt steaks in one extra-large resealable plastic bag (or divide between two large bags). Pour the marinade over the steaks, squeeze any excess air from the bag and close. Roll the bag to evenly coat all the meat in the marinade. Refrigerate for at least 2 hours and up to 24.

Pre-heat all grates of a well-oiled charcoal or gas grill to high.

To make resting butter:

In a small saucepan over medium high heat, combine butter, cilantro, lemon juice, Worcestershire sauce, garlic and red pepper flakes, stirring to combine as the butter melts. Pour into a baking dish or disposable aluminium pan, preferably a 13 1/2-by 9 5/8 by 2 3/4 inch lasagna pan.

Remove steaks from the bag and lightly pat dry with paper towels. Season with the seasoning blend. Using your hands or a brush, evenly but lightly coat the steaks with the vegetable oil.

Place the steaks on the grill, keep the lid open and do not move the steaks until they are well marked and lightly charred, about 2 minutes. Flip the steaks, keep the lid open and repeat on the second side, grilling for 2 minutes.

Place the steaks into the pan of resting butter, dredging to thoroughly coat both sides in the butter. Letting any excess butter run off into the pan, place the steaks back on the grill, close the lid and cook about 2 minutes per side for rare, about 3 minutes for medium and about 4 minutes for well-done.

Remove from the grill and place in the butter, turning to coat, and let rest for at least 5 minutes up to 15.

Drizzle some of the butter on a cutting board, top with the steaks and cut against the grain, on the diagonal, into thin slices. Sprinkle the cilantro leaves over the top and serve.