

Skirt Steak Marinade Recipe with Chimichurri

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Servings: 4

Ingredients

FOR THE MARINADE AND GRILLING:

- 2/3 cup olive oil
- 1/2 cup fresh orange juice
- 1/3 cup fresh lime juice
- 1/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 3 tablespoons apple cider or red wine vinegar
- 4 garlic cloves minced
- 1 pound skirt steak
- Salt and pepper to taste

FOR THE CHIMICHURRI SAUCE:

- 1 cup fresh parsley
- 1 cup fresh cilantro
- 1/4-1/3 cup olive oil
- 1/2 medium onion diced
- 3 garlic cloves
- 3 tablespoons fresh lime juice
- 2 tablespoons red wine vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Optional: 1/4 teaspoon red pepper flakes

Steps

FOR THE MARINADE AND GRILLING:

1. Whisk all of the ingredients together and pour into a large ziploc bag.
2. Add skirt steak to ziploc bag with marinade and allow to marinate up to 6-7 hours max depending on how thick the meat is.
3. When ready to grill, liberally season with salt and pepper.
4. Grill until golden brown and perfectly charred then allow to rest before slicing on a cutting board.

FOR THE CHIMICHURRI:

1. Add all of the ingredients to a heavy duty blender or food processor and blend until everything is chopped up and smooth then serve. Seriously that easy.

Notes

- After grilling your steak and allowing it to rest, is the best time to cut it. Take your steak and always cut against the grain in thin slices.

