

## Skirt Steak with Chimichurri Sauce

Flavor, fast. If you're looking for a full-on beef hit, the skirt is where it's at. Cut from the underbelly of the cow (the diaphragm) it's a muscle that works hard. Which means you don't have to — at least when searing it in a rippin' hot cast-iron skillet — because it's laced with juicy, flavorful fat, it will cook up nice and tender and juicy in just a few minutes. You'll barely have time to salivate before it's on your plate. Serve with chimichurri, the traditional garlicky, slightly tart and spicy, herbaceous Argentine sauce for grilled meats.

### Ingredients

#### **chimichurri sauce**

2 cloves garlic, minced

2 cups packed fresh flat-leaf parsley leaves, finely chopped

1/4 cup packed fresh oregano leaves, finely chopped, or 1 tablespoon dried oregano

1 cup olive oil

1/4 cup red wine vinegar

1 teaspoon crushed red pepper flakes

1/2 teaspoon kosher salt and 10 grinds black pepper

#### **steak**

2 pounds skirt steak, trimmed, cut into 4 to 6 pieces of equal thickness, at room temperature

Salt and freshly ground black pepper

1 tablespoon vegetable or canola oil

#### **special equipment**

One 12-inch cast iron skillet, or two 10-inch cast iron skillets

### Directions

#### ***for the chimichurri sauce***

Stir together the garlic, herbs, oil, vinegar, red pepper flakes, salt and pepper. While the sauce can be eaten fresh, the flavors meld into something much more complex if left to sit for a couple of hours or even days. Keeps in the refrigerator for several weeks. (Makes 1 ½ cups.)

#### ***for the steaks***

Heat a 12-inch cast iron skillet or two 10-inch cast iron skillets over medium-high heat until very hot. Meanwhile, season the steak generously with salt and pepper. Add the oil to the pan(s). Working in batches (if only one pan), sear the steaks until well-browned and to desired doneness, about 2 minutes per side for the thinner pieces and 3 minutes per side for the thicker pieces for medium-rare. Transfer the steaks to a cutting board to let them rest for 5 to

10 minutes. Slice the steaks against the grain. Serve with some chimichurri sauce, reserving any leftovers for another use.

**total time: 30 minutes**

**active prep: 15 minutes**

**serves: 4**

**difficulty: easy**