

Cilantro-marinated Skirt Steak – Comfort du Jour

There's a lot to love about skirt steak; for one thing, it has generous marbling for exquisite flavor and texture. It is thin, so it grills up in a hurry (and you do want to cook it quickly). It takes a marinade really well, and this recipe proves it. We bathed our skirt steak in bold, Southwest flavors, including jalapeno, fresh lime juice, garlic, onions and a big, fat handful of fresh cilantro.

INGREDIENTS

1 1/2 pounds beef skirt steak
1/2 medium onion, rough chopped
1 medium jalapeno, seeds removed and rough chopped
3 cloves garlic, smashed and chopped
Fat handful of fresh cilantro, stems and all (be sure to wash it)
Zest and juice of 1 lime
A few shakes of ground cumin
Kosher salt and fresh black pepper
About 3 Tbsp. extra virgin olive oil or canola oil

INSTRUCTIONS

For ease of grilling (and, later, slicing), I recommend cutting the skirt steak into manageable pieces, about 6 inches long. Arrange the pieces of steak in a large, glass baking dish. Generously sprinkle the meat with kosher salt on all sides.

Combine the onion, jalapeno, garlic, cilantro, lime and spices in a food processor. Pulse a few times to rough chop everything, then scrape down the sides and turn the processor on to run continuously. Slowly drizzle the oil into the processor as it runs, and continue until the mixture is uniform and somewhat thick.

Pour the marinade evenly over the steak, turning each piece to ensure equal coverage. Cover the baking dish and refrigerate at least 2 hours, up to 6 hours (no longer, or the acid will begin to break down the meat fibers).

Grill over high heat for a short period of time until meat is seared (you can cut into a piece to check its done-ness to your liking), and immediately wrap it up in a double layer of foil. Rest the wrapped meat on the cutting board for about 5 minutes before slicing—*against the grain*, always. For skirt steak, this means making your cuts along the longer side of the meat, another reason it is helpful to cut the skirts into pieces.

We enjoyed our cilantro-marinated skirt steak with grilled peppers and onions, on handmade flour tortillas (I used [this recipe](#)) with sour cream and Les's incredible [smoky guacamole](#).