



## Skirt Steak with Lime-Chile Rub

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*I associate skirt steak with my favorite steak tacos from a little hole in the wall taco joint in Tulum, Mexico. Skirt steak is so rich and flavorful on its own, that I like to grill it up and serve it simply with sliced avocado and salsa, or with a crunchy and refreshing jicama slaw and beautiful fuchsia-colored pickled onions.*

**Serves 2**

**Grilling Method: Direct/ Medium-High Heat**

### Ingredients:

#### For the NEW Chile-Lime Rub

- 1 tablespoon light brown sugar
- 1 tablespoon Tajin
- 1/4 teaspoon celery salt
- 1/4 teaspoon ground cumin
- 1/4 teaspoon onion salt
- 1/4 teaspoon granulated garlic
- 10 grinds of black pepper

#### For the steak:

- 1 skirt steak, preferably outside skirt steak
- Extra-virgin olive oil
- The NEW Chile-Lime Rub above or Kosher salt

### Method:

1. Combine all the rub ingredients in a bowl and stir to mix. Transfer to a covered jar. Store in a cool dry place. The rub will keep for several months.
2. Preheat the grill with all burners on high. Once preheated, adjust the temperature to medium-high for direct grilling.
3. Wrap the meat in paper towels to rid it of excess moisture. Replace the paper towels as needed.
4. Just before grilling, brush the steaks all over with olive oil and sprinkle both sides evenly with the rub.

## WHAT'S 4 DINNER?

#RECIPESTHATDISH

5. Place the steak on the cooking grate. Cover, and grill until the meat begins to brown and shrink, 2-4 minutes, depending on the size and thickness of your skirt steak. Turn over, and grill for 3 to 4 more minutes more for medium-rare.
6. Let the meat rest for 5-10 minutes before slicing it across the grain and serving tortillas, avocado and salsa or with the Jicama Slaw.

**Note:** *I generally grill the smaller outside skirt steak and it takes me 2 minutes on the first side and 3 minutes on the second side. I also let it rest for 10 minutes to allow all the juices to fully reabsorb. If you carve it after 5 minutes, you can see the meat get pinker as it rests the extra 5 minutes.*