

Cilantro-Lime Marinated Skirt Steak

Recipe Source: TheLoveOfCooking.net



Ingredients

- 1 cup of fresh cilantro
- ¼ cup fresh lime juice
- 2 ½ Tbsp. olive oil
- 4 cloves of garlic
- 2 green onions, chopped
- 1 Serrano pepper, seeded if desired, chopped
- ¾ tsp. sea salt
- 1 lb. PHNB skirt steak

Directions

Place everything but the skirt steak in a blender or food processor and blend until smooth. Place the skirt steak in a large zip lock bag and pour half of the marinade into the bag. Squish the bag so the marinade is completely covering the skirt steak. Place into the refrigerator and let marinate for 6-24 hours. Reserve the other half of the marinade as a dipping sauce.

Remove the steak from the refrigerator 30 minutes prior to grilling. Preheat the grill to medium-high heat. Brush grill grate with oil. Grill skirt steak, covered for 2-4 minutes per side for medium-rare. When steak has reached preferred doneness, transfer to a cutting board and let rest for 5-7 minutes before slicing and serving with reserved sauce.