

Skirt Steak with Salsa Verde

Serves 4

Adapted from The Lee Brothers *Simple Fresh Southern*

- 8 oz flat parsley, thickest stems removed
- 2 cloves garlic, roughly chopped
- ½ tsp crushed red pepper
- 1/3 cup red wine vinegar
- ½ cup extra virgin olive oil
- 2 lbs skirt steak, trimmed of excess fat and cut into four individual steaks
- Kosher Salt and fresh ground pepper

Make the salsa verde: put the parsley, garlic, crushed red pepper, red wine vinegar and extra virgin olive oil in a food processor. Run until the parsley is finely minced and the sauce is combined. Transfer to a small bowl.

Light your grill and allow it to get nice and hot. Allow the steaks to come to room temperature for at least 30 minutes. Dry both sides with paper towels and season with kosher salt and pepper. Grill for about 2 minutes per side for medium rare. Remove from grill, cover with aluminum foil, and allow to rest for 5 – 10 minutes. Slice thinly across the grain and serve with the salsa verde.