Skirt Steak

Skirt steak can be used for anything, if cooked right. It can be tender and juicy. The secret is cutting it against the grain and letting it rest. A great addition to any taco, salad cheese steak hoagie or served with potatoes.

Method

Step 1

Coat the entire steak with about 4 Tbsps of good virgin olive oil, 1/4 cup of Worcestershire and season heavy with kosher salt, pepper, fresh chopped garlic, rosemary, and onion powder. Let this rest in the fridge for at least 4 hours or 12 hours. Then take it out to rest at room temperature.

Step 2

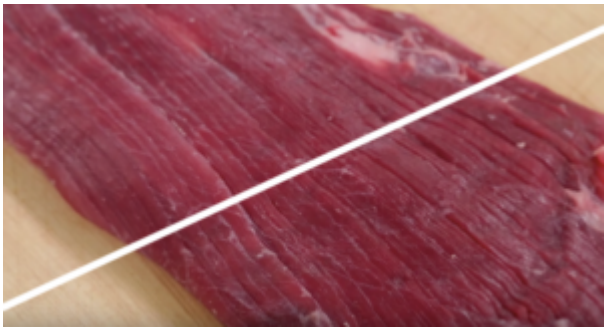
Add a Tbsp on olive oil to a hot pan and put the steak in. let each side sear untouched for 3 min, then flip it over and sear the other side for 3 min.

Step 3

Now, add 2 ounces of beef stock to the pan and let it deglaze. Cook for 1 min and remove the steak onto a surface to rest for 5 min.

Step 4

Thinly slice the steak against the grain. You can clearly see where the lines (grain) run on the steak at this point. slice it against the grain, Refer to the image below. The white line represents where to slice.

Step 5

After that, use it in whatever dish you choose.