

# FIVE INGREDIENT MARINATED SKIRT STEAK

I'm not a huge red meat fan, but when I do eat it, I tend towards the cheaper cuts. If you marinate it, skirt steak is pretty hard to screw up. Because it's such a thin cut, it holds the flavors of the marinade throughout, even if you overcook it. But try not to overcook it.

## INGREDIENTS

2 pounds skirt steak

$\frac{1}{2}$  cup duck sauce

$\frac{1}{2}$  cup soy sauce

salt and pepper to taste

## PREPARATION

To tenderize the meat, use the dull side of a chef's knife and do quick chops at 45 degrees against the grain. Turn the meat 180 degrees and chop at the same 45 degree angle. Flip the meat over and repeat above.

Generously season steak with salt and pepper. Place in plastic Ziplock.

In separate bowl, combine duck sauce and soy sauce.

Pour mixture into Ziplock. Seal Ziplock and massage meat until mixture covers steak. Marinate in fridge for 4 – 6 hours, flipping it over in the fridge half way through.

Remove Ziplock from fridge 45 minutes before ready to grill, allowing meat to come to room temperature.

Heat grill to 400 degrees. With tongs, take out skirt steaks

and place on grill. Discard sauce. Grill two to three minutes each side. Remove from grill and let rest for five minutes before slicing.