

RECIPE

Honey Lime Skirt Steak



Ingredients

- 2 lbs skirt steak *sliced in half*
- 1 teaspoon black pepper
- 1/2 teaspoon salt
- 2 teaspoons Italian seasoning
- 3 cloves garlic *minced*
- 1/4 cup olive oil
- 1/4 cup soy sauce
- 2 tablespoons lime juice
- 2 tablespoons honey

Preparation

1. Tenderize the meat by placing it on a cutting board, covering it with plastic wrap, and pound with a meat mallet.
2. Whisk together all the remaining ingredients in a bowl until combined.
3. Place the meat in the marinade and let it chill for at least 10 minutes in the freezer or up to 4 hours in the refrigerator. Before cooking, leave it at room temperature for 30 minutes.
4. Heat the iron skillet until sizzling hot, and place the steak in it. Sear for 2-3 minutes per side.
5. Rest the cooked steak on a cutting board for 10 minutes before slicing.
6. Slice the steak against the direction of the fiber, squeeze some lime on top, sprinkle with some coarse salt, and serve warm.