

RECIPE

MARINATED GRILLED BAVETTE STEAK WITH CHIMICHURRI



Ingredients

- 2 lbs bavette steak
- 3 cloves garlic thinly sliced
- 3 tablespoons soy sauce low sodium preferred
- 3 tablespoons red wine vinegar
- 3 tablespoons olive oil
- 2 teaspoons Worcestershire sauce
- flaky salt and black pepper to taste
- 1 recipe Cilantro Chimichurri Sauce at bottom of page

Preparation

1. Thinly slice the garlic cloves and combine with soy sauce, red wine vinegar, Worcestershire sauce and olive oil.
2. Add the whole steak to a zip top bag or baking dish and pour in the marinade. If using a bag, squeeze out as much air as possible before placing it in the refrigerator. If using a dish, cover tightly and flip the steak over in the marinade a few times throughout the process. Marinate

- in the refrigerator for a minimum of one hour and up to 4 hours.
3. When you're ready to cook, remove the steak from the refrigerator and let it come to room temperature for about 30 minutes.
 4. Prepare your grill for high, direct heat.
 5. Remove steak from the marinade and scrape off any garlic stuck to the meat. Discard the remaining marinade. Grill for 3-5 minutes per side or until the internal temperature in the thickest part of the meat reads between 125-130 degrees f for medium rare.
 6. Place the steak on a cutting board and let it rest for 5-10 minutes. Slice steak against the grain, garnish with flaky salt and fresh cracked pepper and serve with chimichurri sauce.

Cilantro Chimichurri Sauce

Remove the seeds from the jalapeño pepper. Roughly chop jalapeño, garlic cloves, herbs and shallot and add to the bowl of a food processor.

Add red wine vinegar and lime juice and pulse until everything is finely chopped. Scrape down the sides of the bowl in between pulsing to make sure there are no large chunks.

Remove bowl from the base and take out the blade or transfer ingredients to a medium bowl. Stir in olive oil and season with salt to taste.