

chattavore

MARINATED SKIRT STEAK WITH CILANTRO-LIME GHEE

Prep time: 2 hours, 10 minutes

Cook time: 15 minutes

Serves 4-6

For the ghee

- 1 pound (4 sticks) unsalted butter

For the steak

- 1/4 cup extra-virgin olive oil
- 3 tablespoons fresh lime juice
- 4 cloves garlic, chopped
- 1/2 teaspoon flaky sea salt
- freshly ground black pepper
- 1 1/2 pounds skirt steak

For the compound ghee

- 1/4 cup ghee, softened
- 1 clove garlic, finely minced (I use my garlic press for this)
- 1 tablespoon finely minced fresh cilantro
- 1 teaspoon freshly grated lime zest (this was about the zest of one lime for me)
- 1/4 teaspoon flaky sea salt
- 1/8 teaspoon cumin
- pinch cayenne pepper
- freshly ground black pepper, to taste

1. Make the ghee: Line a fine-mesh sieve with a double layer of cheesecloth. Set over a large heatproof bowl. Heat the butter in a medium saucepan over medium heat, swirling frequently. Allow the butter to come to a boil and watch closely until brown bits begin to form and fall to the bottom of the pan (these are the milk solids). When the brown bits turn a rich chestnut color, remove from the heat and strain through the cheesecloth-lined colander. Allow to cool to room temperature then transfer to a glass jar and store in the refrigerator.
2. Marinate the steak: In bowl large enough to hold the steak, whisk together the olive oil, lime juice, garlic, sea salt, and black pepper. Add the steak and turn to coat. Cover and store in the refrigerator for at least 2 hours or overnight.
3. Make the compound ghee: stir together all compound ghee ingredients until well-combined. Store at room temperature until ready to use.
4. Cook the steak: remove the steak from the refrigerator 45 minutes before you plan to cook it. Preheat an outdoor grill, indoor grill (like a George Foreman), or a cast iron pan (I used a cast iron pan heated over medium-high heat).
5. Pat the steak dry with paper towels and wipe away the large pieces of garlic. Grill the steak for at least 2 minutes on each side or to desired doneness (mine took 3 minutes per side to get nice browning on the outside and medium-rare on the inside).

6. Remove the meat from the grill/pan and place on a cutting board or plate. Cover with foil and allow to rest for 5-10 minutes. Carefully cut against the grain and serve with the cilantro-lime ghee.

Notes

The prep time includes minimum marinating time. It is important to cut fibrous cuts of meat like skirt steak or flank steak against the grain. If you cut with the grain, the long fibers of meat will be difficult to chew.