

# WORLD'S BEST SKIRT STEAK

COLLECTOR PAIRING: 2020 RIECINE VIGNA GITTORI CHIANTI CLASSICO GRAN SELEZIONE

## INGREDIENTS

- 1½- to 2-pound (680-907 grams) skirt steak

### FOR THE MARINADE:

- 1/3 cup (78ml) balsamic vinegar
- 1/3 cup (78ml) soy sauce
- 2 tablespoons (30ml) apple cider vinegar
- 2 cloves garlic, finely minced
- 2 tablespoons (30ml) rosemary, finely minced
- 2 tablespoons (30ml) rosemary, finely minced
- Pinch of both salt and pepper

## TIME

- Prep Time: 5 minutes
- Marinade Time: 1-2 hours
- Cook Time: 10 minutes
- Difficulty: Easy

## SERVING SIZE: 4



*Skirt steak is juicy, well-marbled, tender, and tasty. There are only four skirt steaks per cow, so finding one can be a bit of a treasure hunt. However, it's well worth the effort, as this steak cooks beautifully in minutes.*

*Be mindful not to overcook; a quick grill is all it takes to unlock its tender goodness.*

1. Whisk together the marinade ingredients. Marinate the steak for 1 to 2 hours in a Ziplock or other container in the refrigerator.
2. Preheat the charcoal, wood, or gas grill. Grill over medium-high heat until medium-rare, about 3 minutes per side. Flip a few times and watch so it doesn't burn. You want to serve this rare to medium-rare, as we do in Italy.
3. Rest on a cutting board for 5 to 10 minutes before slicing diagonally across the grain.

Note: if you can't find skirt steak, flank steak makes a great alternative. Marinate it for 4 to 6 hours to enhance its flavor, and grill it for an additional 4 to 5 minutes.