

Marinade for Skirt Steak

Ingredients

- 2 pounds of skirt steak
- **Marinade:**
 - $\frac{1}{4}$ cup Worcestershire sauce
 - $\frac{1}{4}$ cup soy sauce
 - $\frac{1}{4}$ cup lime juice
 - 4 cloves of garlic, minced

Instructions

1. In a medium bowl, combine the Worcestershire sauce, soy sauce, lime juice, and minced garlic. Mix well to create the marinade.
2. Place the skirt steak in a large resealable plastic bag or a shallow dish.
3. Pour the marinade over the steak, ensuring it is evenly coated.
4. Seal the bag or cover the dish with plastic wrap. Refrigerate for at least 2 hours, or overnight for best results.
5. Preheat your grill or skillet over medium-high heat.
6. Remove the steak from the marinade and let any excess marinade drip off.
7. Grill or sear the steak for 3-5 minutes on each side, or until desired doneness is reached.
8. Let the steak rest for 5 minutes before slicing against the grain.