

FOOD & WINE

INSPIRATION SERVED DAILY



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Grilled Skirt Steak with Salsa Verde

CONTRIBUTED BY [MARIO BATALI](#)**ACTIVE:****TOTAL TIME:** 35 MIN PLUS 4 HR MARINATING**SERVINGS:** 4

Skirt steak, nicely marbled with fat, takes well to marinades, like this simple mix of herbs and garlic. [Mario Batali](#) accents the grilled meat with a sauce made with more herbs and garlic, plus capers and anchovies; he likes to make his [salsa verde](#) superthick.

 [Mario Batali: Grilled Skirt Steak with Salsa Verde](#)

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STEAK

1/4 cup finely chopped flat-leaf parsley

2 tablespoons finely chopped rosemary

2 tablespoons finely chopped thyme

4 garlic cloves, minced

1/4 cup extra-virgin olive oil

2 pounds skirt steak

SALSA VERDE

1 packed cup parsley leaves

1 packed cup basil leaves

1 packed cup mint leaves

2/3 cup capers, drained

2 large oil-packed anchovy fillets, drained and chopped

1 garlic clove, chopped

1 tablespoon Dijon mustard

1 teaspoon sugar

1. In a small bowl, combine the parsley, rosemary, thyme, garlic and olive oil. Spread the mixture all over the steak. Cover and refrigerate on a platter for at least 4 hours or overnight.

2. In a food processor, combine the parsley with the basil, mint, capers, anchovies, garlic, mustard and sugar and process to a paste. With the machine on, slowly pour in the olive oil. Season with salt and black pepper.

3. Light a grill. Scrape most of the marinade off the steak and season the meat with salt and black pepper. Grill over high heat for about 3 minutes. Turn the steak and grill for 2 minutes longer, until browned outside and medium-rare within. Transfer the steak to a cutting board and let rest for 3 minutes. Thinly slice the steak against the grain and sprinkle with smoked paprika. Pass the salsa verde at the table.

SERVE WITH Grilled endive halves.

SUGGESTED PAIRING

Italian beer: Birrificio Montegioco Rex Grue.

FROM [MARIO BATALI'S PASSPORT TO EATALY](#), [PAIRING OF THE DAY: OCTOBER 2010](#)

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1/4 cup extra-virgin olive oil

Salt and freshly ground black pepper

Hot smoked paprika, for sprinkling