

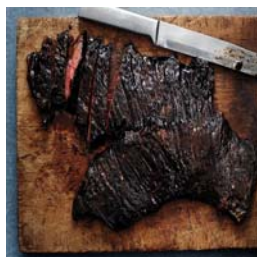
WELCOME TO BON APPÉTIT

bon appétit

Search Bon Appétit



BON APPÉTIT / Recipes

23
Shares

Spicy Tamarind Skirt Steak

You'll see fibers running through the cooked steak; make sure to cut across them for tender slices.

SERVINGS: 4

INGREDIENTS

3 Thai or serrano chiles, with seeds, thinly sliced into rounds

¼ cup tamarind concentrate

3 tablespoons light brown sugar

1 tablespoon kosher salt

1 tablespoon plus 4 tsp. vegetable oil

1½ pound skirt steak, cut into 4 pieces

INGREDIENT INFO:

Tamarind concentrate, often labeled “concentrate cooking tamarind,” is available at Asian markets.

NUTRITIONAL INFORMATION

- Calories (kcal) 410
- Fat (g) 22
- Saturated Fat (g) 7
- Cholesterol (mg) 95

PREPARATION

[View Step-by-Step Directions](#)

INSTRUCTIONS

Whisk chiles, tamarind, brown sugar, salt, and 1 Tbsp. oil in a shallow baking dish until sugar is dissolved. Add steak and turn to coat. Cover and chill at least 4 hours.

Heat 2 tsp. oil in a large skillet over high heat. Working in 2 batches and adding remaining 2 tsp. oil between batches, cook steak until deeply browned, 2–4 minutes per side for medium-rare.

Transfer steak to a cutting board; let rest at least 5 minutes before slicing.

DO AHEAD:

Steak can be marinated 1 day ahead. Keep chilled.

KEYWORDS

Beef Recipes, Chile Recipes, Dinner, eat your meat recipes, Spicy Food, Steak Recipes, Tamarind Recipes

RECIPE BY Dawn Perry

PHOTOGRAPH BY Ditte Isager

- Carbohydrates (g) 15
- Dietary Fiber (g) 0
- Total Sugars (g) 14
- Protein (g) 36
- Sodium (mg) 1560