



WEEKDAYS 1e|12p|c



Michael Symon's Grilled Skirt Steak

skill level

easy

time

1-30min

servings

6 to 8

cost

\$

Contributed by: [Michael Symon](#)

This refreshing marinade would also work nicely with chicken or as a dressing for greens.

ingredients

1 1/2-2 pound Skirt Steak (or Flank;
Hanger; Beef Heart)

1 cup Balsamic Vinegar

1/3 cup Brown Sugar

2 Garlic cloves (smashed)

2 sprigs of Rosemary

1 teaspoons Chili Flake

Olive Oil

Salt and Pepper

kitchenware

- Mixing Bowl
- Whisk
- Grill
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Tongs

steps

ingredients per step

instructions

1

1 1/2-2 pound Skirt Steak (or Flank;
Hanger; Beef Heart)
Salt and Pepper

1 cup Balsamic Vinegar

1/3 cup Brown Sugar

2 Garlic cloves (smashed)

2 sprigs of Rosemary

1 teaspoons Chili Flake

Olive Oil

Season the steak liberally with salt and pepper. In a mixing bowl, whisk together the balsamic vinegar, brown sugar, garlic, rosemary and chili flakes. Add about 1/3 of a cup of olive oil. Place the steak in a resealable plastic bag and pour the marinade into it. Marinate for a minimum of 2 hours and preferably overnight in the fridge.

2

Remove the steak from the fridge 30 minutes prior to use. Heat a grill over medium-high heat. Wipe off the bits of marinade from the steak and drizzle it with olive oil.

3

Place the steak on the grill and cook 2 to 4 minutes per side, or until the meat has grill marks. Let the steak rest for 10 minutes, then slice across the grain and serve.

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