

Grilled Skirt Steak

Yields – 4 servings



Kansas City

INGREDIENTS

Steak Preparation

- 16 ounces – skirt steak, trimmed & cleaned
- 1 tablespoon – fresh rosemary, chopped
- 1 tablespoon. – fresh thyme, chopped
- Drizzle – olive oil
- Dash – salt & pepper

Seasonal Vegetables

- 2 bunches– asparagus, trim and remove bottom one inch
- 4 cups– red bliss potatoes, cut in half
- Salt and pepper, to taste
- Olive oil, as needed

Romesco Sauce

- 2 cups – red bell peppers, de-stemmed, core removed, sliced
- 1 cup – tomatoes, cored, diced
- ½ cup – red onions, peeled, diced
- 3 garlic cloves
- 1 tablespoon. – paprika
- ½ whole lime, juiced
- 1 whole lime zested
- 1 tablespoon. – sherry vinegar
- ½ cup – #1 olive oil
- 1-2 cups – #2 olive oil
- ¼ - ½ cup – water
- Salt and pepper, to taste

Optional Garnish

- Fresh cilantro or parsley sprigs
- Sliced grape tomatoes
- Baby arugula
- Olive oil
- Salt, to taste

METHOD OF PREPARATION

1. Light charcoal grill and pre-heat for 30 minutes using charcoal and wood.
2. While waiting for grill to heat up, season steak with oil, salt, pepper and herbs, then set aside.
3. Potatoes: Bring medium pot of salted water to boil and par-cook potatoes. Once half cooked, season potatoes with olive oil, salt and pepper, then set aside.
4. Asparagus: Season with oil, salt, and pepper and set aside.
5. Romesco: Sauce: In hot sauté pan, put #1 olive oil in pan with, peppers, tomatoes, onion and garlic. Sauté for 5-8 minutes. Vegetables brown and soften.
6. Pour hot oil mix in kitchen blender and allow to cool to room temperature before blending. Blend with caution, placing a towel over the lid.
7. Add rest of ingredients except #2 oil and water.
8. Turn blender on and begin to puree while slowly adding oil.
9. If puree seems to thick, add water to thin it.
10. Once puree has a smooth and thick consistency, season to taste.
11. Grill: Place steak in middle of the grill, then surround it with potatoes. Place asparagus on edges of grill and cover with the lid. Cook asparagus until bright green and slightly tender, then remove.
12. Flip steak and potatoes and cover.
13. Remove potatoes from grill when completely cooked and lightly charred.
14. Take steak off grill and let rest for 5-10 minutes before slicing. This will retain juices & moisture.
15. Plating: place asparagus on bottom of plate, followed by potatoes, sliced steak, and sauce.
16. Garnish: place ingredients in small bowl, mix lightly mix and garnish.

Enjoy!



CHEF NOTES

1. Feeling spicy? Add hot chili peppers to the Romesco Sauce for an extra kick..
2. If you prefer a thicker sauce, you can add nuts and bread to it.

Bon Appétit!

— Chef Kyle Williams

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