

Mexican Marinated Skirt Steak

This was inspired by a similar recipe in the September 2010 issue of Canadian House and Home. I have adapted it slightly.

2 tablespoons cumin seeds
2 jalapeño peppers, stemmed, seeded and roughly chopped
2 garlic cloves, roughly chopped
½ teaspoon kosher salt
2 teaspoons freshly ground black pepper
¼ cup fresh lime juice
1/2 bunch cilantro, stems and leaves
½ cup olive oil
2 pound flank steak

1. Lightly toast cumin seeds in a small dry skillet until they begin to smell fragrant. Pour seeds into a food processor or blender. Add the jalapeños, garlic, salt, pepper and lime juice and purée for about 2 minutes.
2. Add cilantro and olive oil and purée until smooth.
3. Place skirt steak in a zip-loc bag and pour marinade into bag. Seal bag and massage steak so marinade gets into every little nook and cranny.
4. Refrigerate for at least an hour or up to 12 hours.
5. Heat gas BBQ on high heat for 5 minutes. Turn down heat to medium-high and grill steak for 3-4 minutes per side. Remove from grill and let steak rest for 5 minutes before slicing.
6. Thinly slice against the grain.