

Skirt Steak with Pomegranate Tomato Salsa

Serves 4

Marinade:

1½ pounds skirt steak,
1 cup red wine
¼ cup olive oil
2 Tablespoons red wine vinegar
2 Tablespoons pomegranate molasses
1 Tablespoon honey
2 tablespoons fresh thyme, finely chopped
1 teaspoon black pepper
2 cloves garlic, minced
2 bay leaves

Salsa:

1 cup loosely packed Italian parsley leaves
2 cups grape tomatoes (rainbow coloured ones are pretty) cut into quarters
1 large pomegranate, seeded
Zest of 1 lime
2 Tablespoons extra virgin olive oil
½ teaspoon kosher salt
¼ teaspoon black pepper

1. Combine red wine, olive oil, red wine vinegar, pomegranate molasses, honey, thyme, pepper, garlic and bay leaves to make marinade. Place skirt steak in a zip-lock plastic bag and pour marinade over the meat. Seal bag and refrigerate for at least 2 hours or overnight. Remember to turn bag occasionally so that all parts of the steak get marinated.
2. Make the salsa: Coarsely chop parsley. Mix chopped parsley, tomatoes, pomegranates, lime zest, olive oil, salt and pepper, until well combined. Set aside salsa.
3. Drain steak well and discard marinade. Preheat barbecue grill and cook skirt steak over medium high heat for about 3-4 minutes per side. Transfer steak to a cutting board and let stand for about 5 minutes. Slice into 3 to 4 inch portions with the grain, then slice against the grain into 1/4-inch strips.
4. Serve steak with salsa on the side.

