

Grilled Skirt Steak



Recipe by Amber

Penney Farms Princess

INGREDIENTS

Outside Skirt Steak
Garlic Powder
Cumin
Salt & Pepper

INSTRUCTIONS

Cut the skirt steak into manageable pieces, about 6" long.

Let them sit out and come up to temperature, about 20 minutes. Then, heat your grill to high & get it screamin' hot.

Season both sides of the the steaks generously with the garlic powder, salt & pepper. (No measurements here, just go with it. Don't be afraid of the seasoning.) Then, season one side with cumin.

Grill the steaks on high for 5 minutes, uncovered. Walk away. Leave it alone. Then, flip the steaks & cook them for 1-2 minutes on the other side.

Let the steaks rest for about 10 minutes.

Once the steaks have rested, slice them against the grain into thin slices about a half inch thick.

Serve immediately & enjoy!