

Skirt Steak over Cheese Quesadillas with Chipotle Aioli

Carolyn T's
Main Cookbook

Servings: 8

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Notes: Make the sauces ahead of time. Time the baking of the quesadillas with the grilling of the steaks so they both are done at the same time. You want both the quesadilla and the steak to be hot-hot.

1. AIOLI: Whisk all ingredients in a small bowl to blend. Season to taste with salt and pepper. Refrigerate (can be made one day ahead).
2. STEAK: Whisk marinade ingredients and add to shallow casserole (or plastic bag). Add steak, turning to coat. Cover and refrigerate at least 8 hours, or up to 24.
3. SALSA: Combine tomatillos and jalapeno in a saucepan. Cover with water and bring to a boil. Lower heat and simmer until soft, about 15 minutes. Remove from heat and let stand 15 minutes. Drain. Transfer tomatillo mixture to food processor. Add garlic and cumin and pulse to coarsely chop. Add cilantro and parsley and blend until herbs are chopped and salsa is chunky. Heat oil in a medium saucepan over medium heat. Add salsa and simmer until slightly thickened and reduced to 1 cup, about 10 minutes. Season with salt to taste. Taste the sauce - if it's bitter, add just a pinch or two of sugar. Can be made ahead.
4. QUESADILLAS: Preheat oven to 400. Place onion rings in a bowl and cover with cold water. Add vinegar and let stand at least 10 minutes. Drain. Melt butter with garlic in a large skillet over medium-high heat. Add mushrooms and sprinkle with salt. Cook until mushrooms are cooked and browned. Cool slightly. Arrange tortillas on 2 parchment-lined baking sheets. Toss together the 3 cheeses. Divide cheese evenly among tortillas. Add mushrooms and onions and fold each quesadilla in half. Brush tops with oil and sprinkle lightly with chili powder. Bake for 12 minutes or until crispy and cheese is melted.
5. GRILLING: Cook the meat while the quesadillas are in the oven. Remove meat from marinade and drain briefly on paper towel. Grill meat on a medium-high grill, for about 3-5 minutes per side. Do not overcook, or the meat will be tough. Transfer meat to a cutting board. Thinly slice steaks ACROSS the grain.
6. SERVING: Cut quesadillas into thirds and arrange on plates. Arrange meat in a mound in the center of each plate, then drizzle salsa verde over the quesadillas and place a dollop of the aioli on top of the steak slices. Serve immediately.

AIOLI:

- 1 cup mayonnaise
 - 1/4 cup coarse grain mustard
 - 2 tablespoons white wine vinegar
 - 1 tablespoon chipotle chile canned in adobo, minced
- ## SKIRT STEAK & MARINADE:
- 2 1/2 pounds skirt steak, trimmed of all fat & silverskin (also called flap steak)
 - 1/4 cup olive oil
 - 2 tablespoons garlic, chopped
 - 2 tablespoons red wine vinegar
 - 1 teaspoon Worcestershire sauce
 - 1 teaspoon adobo sauce, from the chipotle chiles above

QUESADILLAS:

- 1 large red onion, halved, thinly sliced
- 3 tablespoons red wine vinegar
- 3 tablespoons unsalted butter
- 1 tablespoon garlic, chopped
- 3/4 pound button mushroom, sliced
- 8 whole flour tortilla, Mission brand, 8-inch diameter
- 2 cups Jack cheese, grated
- 2 cups cheddar cheese, grated
- 1/2 cup goat cheese, crumbled
- 2 tablespoons vegetable oil
- 1/2 teaspoon chili powder

SALSA VERDE:

- 3/4 pound tomatillos, husked, rinsed
- 1 medium jalapeno chile pepper, stem removed and some seeds
- 2 cloves garlic, peeled
- 1/2 teaspoon ground cumin
- 1/2 cup cilantro
- 3 tablespoons Italian parsley
- 1 tablespoon vegetable oil
- Salt to taste
- Sugar, only if the salsa tastes too bitter

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 1029
Calories; 73g Fat (62.8% calories from fat); 46g
Protein; 51g Carbohydrate; 5g Dietary Fiber; 131mg
Cholesterol; 932mg Sodium. Exchanges: 3
Grain(Starch); 5 1/2 Lean Meat; 1 1/2 Vegetable; 9
Fat; 0 Other Carbohydrates.*