

# Grilled Skirt Steak with Tomato Bread Salad

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## MARINADE:

- 6 whole garlic cloves, minced
- 1 tablespoon olive oil
- 1 teaspoon freshly ground black pepper
- 1 1/2 pounds skirt steak, trimmed of all silverskin and excess fat

8 sprigs fresh thyme

## BLUE CHEESE BUTTER:

- 2 tablespoons blue cheese, crumbled
- 2 tablespoons unsalted butter, softened

## SALAD DRESSING:

- 2 tablespoons balsamic vinegar
- 1 teaspoon lemon juice
- 4 tablespoons olive oil
- Salt and pepper to taste

## SALAD:

- 2 cups sourdough bread, cut in cubes
- 2 tablespoons olive oil
- 1 pound diced tomatoes
- 2 cups cherry tomatoes, halved
- 1/2 cup sliced red onion
- 1/4 cup Kalamata olive, pitted, chopped
- 6 ounces arugula leaves, or baby spinach + watercress
- 1/4 cup fresh basil, sliced

## Servings: 4

1. In a plastic bag combine the garlic with oil, salt and pepper. Add the steak and mush around so the steak is covered in the marinade. Add the thyme sprigs. Seal bag and refrigerate, turning over several times during overnight marinating.
2. Bring meat and marinade to room temperature for 1 hours before continuing.
3. In a small bowl combine the blue cheese and softened butter. Mix well and set aside.
4. In another small bowl combine the vinegar, lemon juice, olive oil and pepper. Set aside.
5. BREAD: Toss the bread cubes with oil. Place on a baking sheet and toast in a 350 oven for 14 minutes. Remove pan and place them in a large mixing bowl. Add the tomatoes, onion, olives, arugula and fresh basil.
6. Drain the steak and blot with paper towel. Grill the meat for 2-3 minutes per side. Skirt steak shrinks a lot, so you may want to cut each steak in smaller pieces. Do not overcook the meat. Remove meat to a cutting board and cut ACROSS the grain and dot the steak with the blue cheese butter.
7. Toss dressing on the salad and place on dinner plate. Place steak strips across the top. You may garnish the top with additional basil slivers if desired.

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Per Serving (excluding unknown items): 1003 Calories; 56g Fat (50.6% calories from fat); 47g Protein; 77g Carbohydrate; 7g Dietary Fiber; 105mg Cholesterol; 1155mg Sodium. Exchanges: 4 1/2 Grain(Starch); 5 Lean Meat; 2 1/2 Vegetable; 0 Fruit; 8 1/2 Fat.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>