

Posted on 6 May 2014

by ewfood

Brown Sugar Skirt Steak



Ingredients

450g skirt steak, trimmed and quartered
¼ cup brown sugar
Kosher salt
Freshly ground pepper
1 large onion, cut into rounds
Olive oil
1 lemon, cut into wedges

Preparation

1. Preheat grill to high heat. In a small bowl, mix the 2 tablespoons salt, 1 tablespoon pepper and brown sugar. Then, rub into the steaks and set aside for 20 minutes.
2. In another bowl, drizzle the onion with olive oil and season with salt. Grill each side until soft for about 8 minutes and set aside.
3. Then, grill the steaks on high heat until crisp for 3 minutes each side. Let the steaks rest for 5 minutes. Serve with grilled onions and lemon.

Cooks Note