



Posted on 6 May 2014
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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
