



# HIGHWAYMAN.

## Marinated Skirt Steak with Chimmichuri Sauce

PAIR WITH  
HIGHWAYMAN PROPRIETARY RED

### INGREDIENTS

#### For the marinade and grilling:

2/3 cup olive oil  
1/2 cup fresh orange juice  
1/3 cup fresh lime juice  
1/4 cup soy sauce (low sodium if available)  
1/4 cup Worcestershire sauce  
3 tbsls apple cider vinegar  
4 garlic cloves-crushed  
1/4 tsp chili flakes (or to taste)  
1 lb skirt steak  
Salt and pepper to taste

#### For the Chimichurri:

1 cup fresh parsley  
1 cup fresh cilantro  
1/4-1/3 cup olive oil  
1/2 medium diced onion  
3 garlic cloves  
3 tbsls fresh lime juice  
2 tbsls red wine vinegar  
1/2 tsp salt  
1/2 tsp pepper

### INSTRUCTIONS

For the marinade and grilling:

Whisk all ingredients together and pour into a ziplock bag, add skirt steak and allow to marinate 5-6 hours in the fridge.

Take meat out of fridge and bring up to room temp, remove from bag, and sprinkle with salt and pepper.

Grill until golden brown and perfectly charred. Let rest before slicing against the grain.

For the Chimichurri:

Add all of the ingredients to a blender or food processor and blend until everything is chopped up and smooth.

Place meat on a serving platter, pour half of Chimichurri over the meat, then put the rest in a small bowl and serve alongside the meat.

\*\*\*Chefs note: Make sure you have copious amounts of Highwayman Proprietary Red on hand to sip as you prep and cook. Mandatory kitchen accessory.

BON APPETIT!