

**Grilled Skirt Steak  
With  
Chimichurri Dry Rub**

Serves: 4-6 people

Prep time: 45 minutes to overnight

Cooking time: 6-8 minutes

Total time: prep time plus 10 minutes

Ingredients:

½	C	crumbled dried oregano
2	Tbs	dried parsley flakes
2	Tbs	dried summer or winter savory
2	Tbs	crumbled dried thyme
1	Tbs	kosher or coarse sea salt
1	Tbs	coarsely-ground black pepper
1	Tbs	granulated garlic
1	Tbs	smoked paprika
2	lbs	skirt steak, cut into 3 or 4 equal pieces

Procedure:

1. Stir together all ingredients except the steak in a small bowl.
2. Sprinkle the rub heavily on the beef and then massage it in well.
3. Allow the seasoned meat to sit for at least 45 minutes at room temperature, or up to overnight wrapped or covered in the refrigerator, prior to cooking.. Store any remaining rub in a covered container in a cool, dark pantry for up to a month.

Prepare the grill for direct cooking over high heat.

Brush the cooking grates clean. Grill the steaks over direct high heat with grill lid closed as much as possible, until cooked to your desired doneness, 3 to 4 minutes per side for medium-rare. Remove from the grill and let rest for 2 to 3 minutes, then serve immediately.

Note: Works on skirt, flank, or flat iron steaks.

Adapted from “The Barbecue Lover’s Big Book of BBQ Sauces” by Cheryl and Bill Jamison, Harvard Common Press, (2015)

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