



## **LHA Skirt Steak Calabrese**

### **Calabrese Marinade**

½ jar of Delallo brand calabrese chili peppers on oil  
½ can of chipotle peppers in adobo  
¼ cup Grey Poupon Mustard  
¼ oz. wt. cilantro, chopped fine  
1 each – Lime  
¼ tsp. Kosher Salt  
¼ tsp. Black Pepper, freshly ground  
½ cup Olive Oil Blend

### **Instructions**

1. Remove the calabrese peppers from the jar and reserve the oil.
2. Remove the stems from the calabrese peppers and rough chop and then place in a blender.
3. Add the freshly squeezed juice of 1 lime, cilantro, chipotle peppers, kosher salt, and black pepper.
4. Turn the blender on high speed and slowly add the olive oil blend and reserved oil until emulsified.
5. Place the skirt steaks in a container and pour the calabrese marinade over the steaks making sure to coat each skirt steak entirely with the marinade.
6. Cover with plastic wrap and refrigerate for 2-4 hours.

### **Skirt Steak**

1. 4 each 8 oz. LHA Skirt Steak in calabrese marinade
2. 1 ½ teaspoons Kosher Salt
3. ½ teaspoon Cracked Black Pepper

### **Cooking Instructions**

1. Remove the skirt steaks from the calabrese marinade while removing any excess marinade on the steaks.
2. Evenly season the **cold** skirt steaks with the kosher salt and fresh cracked black pepper.
3. Place on the grill and grill for approximately 2-3 minutes on each side or to desired temperature.
4. Remove from the grill, place on a plate or cutting board and allow to rest for 2-3 minutes.
5. When ready, serve with your favorite side dishes or thinly slice and top over a nice garden salad.

### **Culinary tips:**

1. Skirt steaks must be cold when grilling.
2. Remove as much of the marinade before grilling to help prevent flare-ups on the grill.
3. Allow to properly rest so the juices have a chance to redistribute throughout the steak so when cutting, the juices remain instead of coming out and losing the juiciness and flavor of the steak.