

Argentinean Style Grilled Steak with Chimichurri

Serves 4

For the Chili Water

1 tablespoon paprika, sweet smoked
2 tablespoons salt, kosher
1 cup warm water

For the Chimichurri Sauce

1 bunch flat-leaf parsley, stems removed
½ bunch cilantro, stems removed
8 garlic cloves
1 ½ teaspoons sweet smoked paprika
1 tablespoon fresh oregano
½ cup red wine vinegar
1 tablespoon lime juice
½ teaspoon red pepper flakes
1 ½ cups extra virgin olive oil
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper

For the Steak

2 pounds skirt or flank steak, trimmed
Kosher salt and freshly ground black pepper

1. Prepare the Chili Water: Mix all ingredients in a large bowl, set aside.
2. Prepare the Chimichurri Sauce: Place all ingredients in a blender or food processor and pulse until coarsely chopped. Set aside.
3. Prepare a medium-hot fire in the grill or heat a grill pan on the stove top.
4. Place the steaks on grill and baste with the chili water throughout the cooking process. Cook until steaks begin to char, 2 to 3 minutes. Flip the steaks, and cook on second side until beginning to char, 2 to 3 minutes. Flip again and cook first side until well charred, 2 to 3 minutes. Flip 1 last time and continue to cook until second side is well charred and instant-read thermometer inserted into center of steak registers 115°F for rare (about 2 minutes), or 120°F for medium-rare (about 4 minutes).
5. Transfer the steak to a large plate and loosely tent with foil; let rest for 10 minutes. Slice the meat across the grain into 1/2-inch slices and toss with the chimichurri sauce.

Recipe courtesy of Sur La Table Chef Anna Norman

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