

## Spicy Citrus Skirt Steak

By Ali Slage

[“Ditch Marinating for Delicious \(and Faster\) Summer Grilling”](#)

*The New York Times*, June 28, 2021

Time: 30 Minutes, plus grill heating

Yield: 4 Servings

1½ pounds skirt steak (see Tips)

8 tangerines, satsumas or mandarin oranges, washed and halved horizontally

6 tablespoons unseasoned rice wine vinegar

6 tablespoons low-sodium soy sauce

1 tablespoon sambal oelek or Sriracha, plus more as needed

1 (1-inch) piece ginger, peeled and finely grated (about 1 tablespoon)

1 garlic clove, finely grated

Kosher salt and black pepper

Neutral oil, such as grapeseed

1. Prepare a charcoal or gas grill for two-zone cooking over high heat: For a charcoal grill, pour the coals onto one half of the grill. For a gas grill, heat all the burners, then turn off one of the end burners. (See Tips.)
2. While the grill is heating, pat the steak dry and cut into 5- to 6-inch pieces with the grain. (This makes it easier to fit on the grill.) Set aside to air-dry while you make the sauce: Squeeze 1 cup of juice from about 6 tangerines into a bowl or rimmed dish large enough to hold the steak after it's grilled. (Set aside the remaining unjuiced halves on a sheet pan.) Add the spent tangerine halves to the juice. Smash the halves with a spoon to release the rind's oils (as if you're muddling a cocktail). To the juice and spent tangerine halves, add the rice vinegar, soy sauce, sambal oelek, ginger and garlic, and season with salt and pepper. Stir to combine.
3. When you're ready to grill, add the steak to the sheet pan of unjuiced tangerine halves and lightly coat everything with neutral oil. Season generously with salt. Bring the sheet pan of tangerine halves and steak, sauce, a tightly folded paper towel soaked with oil, and tongs to the grill. Clean the grates with a grill brush, then oil the grates with the paper towel. Grill the steak over direct heat, flipping halfway through, until well browned, 2 to 3 minutes per side. Grill the tangerines over direct heat, flipping halfway through, until blackened, 4 to 5 minutes per side.
4. As the steak and tangerine halves finish, add them to the sauce and turn to coat. Squeeze the charred citrus with your tongs to release the juice and the peels into the dish. Let rest for at least 5 minutes and up to 30. Slice the steak against the grain and serve with the sauce. Season to taste with salt, pepper and sambal oelek.

### Tips

- You can dry-brine the steak in advance, which seasons the meat and locks in the juices. Pat the steak dry, season with 1 teaspoon salt, and refrigerate uncovered overnight. Let come to room temperature before cooking. (No need to season with salt again before grilling.)
- High is above 450 degrees. You should be able to hold your hand 4 to 5 inches above the grates for 2 to 3 seconds.