

Skirt Steak Grandma

“More Fast Food Way,” Jacques Pépin
Episode 201

Servings: 4

“Gloria's mother, originally from Puerto Rico, always rubbed lime juice on her steaks before cooking them and sprinkled lime juice liberally on the steaks after they were cooked. Her sauce included anchovies and garlic. This is a delicious interpretation of her recipe.

Ingredients

4 skirt steaks (about 6 ounces each and about 3/4 inch thick)
1 tablespoon fresh lime juice, plus more to sprinkle over the cooked steaks
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 teaspoon good olive oil
1 can (2 ounces) anchovies in oil
2 teaspoons chopped garlic
2 tablespoons minced scallion
1/4 cup water

Directions

Rub the steaks with the 1 tablespoon lime juice and sprinkle them with the salt and pepper 10 minutes before cooking.

Heat the olive oil and the oil from the anchovies in a large heavy skillet over high heat. When hot, add the steaks and cook them for about 1 1/2 minutes on each side for medium rare, or for more or less time based on your own preferences.

Crush the anchovy fillets with the chopped garlic. When the steaks are ready, transfer them to a hot plate and set them aside to rest for a few minutes.

Meanwhile, add the anchovy-garlic paste and the scallions to the drippings in the pan and cook for about 30 seconds. Add the water and boil for 30 seconds. Pour over the steaks, sprinkle them with more lime juice, and serve.