

Skirt Steak with Shallot-Thyme Butter  
By Steve Johnson, Chef at the Blue Room, Cambridge, MA

Featured in:

[The Minimalist; You Better Believe It's Not Just Butter](#), by Mark Bittman

Yield: 4 servings

Time: 30 minutes

### **INGREDIENTS**

¼ pound unsalted butter, softened slightly

¼ teaspoon fresh thyme leaves

10 chives, minced

1 shallot, peeled and minced

Salt and freshly ground black pepper

½ teaspoon red wine vinegar or lemon juice

About 24 ounces skirt steak, cut into 4 portions

### **Directions**

1. Prepare a gas or charcoal grill; the fire should be so hot you can hold your hand over it for only a couple of seconds.
2. Meanwhile, cream the butter with a fork, adding thyme, chives, shallot, 1/2 teaspoon each salt and pepper and the vinegar or juice.
3. Grill the steak, 2 minutes a side for rare, about a minute longer per side for medium-rare. As it cooks, season with salt and pepper.
4. Spread each steak with about a tablespoon of the flavored butter, and serve. Remaining butter can be wrapped and refrigerated or frozen.