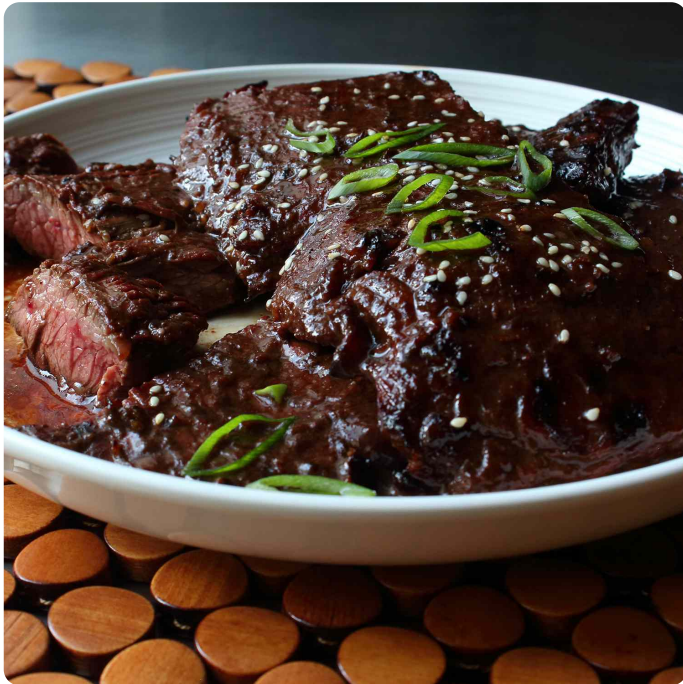


Grilled Hoisin Beef

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 18 mins

Description

The underrated hoisin sauce is a thickened fermented soysaucelike substance flavored with chiles garlic vinegar sugar and other delicious spices It makes a great marinade And unless you horribly overcook it this skirt steak is juicy and tender

Ingredients

- - 1 (1 pound) beef skirt steak - ½ cup hoisin sauce - 3 tablespoons Chinese vinegar (or sherry vinegar) - 1 tablespoon soy sauce - 2 teaspoons hot sauce - 2 teaspoons sesame oil - 1 tablespoon grated fresh ginger root - 4 cloves garlic
- finely minced - 1 tablespoon packed brown sugar - 1 teaspoon salt - ½ teaspoon freshly ground black pepper - 1 green onion
- light parts only
- minced - Toasted sesame seeds

Instructions

1. Whisk hoisin sauce
2. vinegar
3. soy sauce
4. hot sauce
5. sesame oil
6. grated ginger
7. garlic
8. brown sugar
9. salt
10. and pepper together in a large mixing bowl. Cut skirt steak crosswise into about 4 or 5 smaller pieces. Transfer steak into marinade and toss until all pieces are evenly coated. Cover with plastic wrap. Refrigerate; marinate at least 2 hours and up to 12 hours. Line a baking pan with paper towels. Transfer pieces of steak to the paper towels and mop off some of the marinade. Preheat an outdoor grill for high heat and lightly oil the grate. Transfer steak pieces to grill. Cook to medium rare or medium
11. 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read between 130 and 135 degrees F (about 54 degrees C). Thinner pieces might finish earlier. Transfer steak to a warm plate. Let rest for a few minutes. Transfer steak to a warm serving platter and pour any accumulated juices over skirt steak. Sprinkle with sesame seeds and sliced green onions. Chef John Chef's Note I like to serve this over my Savory Coconut Rice.