

Tender Juicy Skirt Steak Churrasco

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 58 mins

Description

Ever wondered how to get a wellcooked juicy piece of meat without butterflying it or cutting down the middle to see if its done and has a good color Here you go Serve with steamed veggies mashed potatoes salad rice or whatever you fancy

Ingredients

- - 3 cloves garlic
- minced - 2 tablespoons balsamic vinegar
- or to taste - 2 tablespoons grill seasoning - 2 tablespoons chopped fresh oregano - salt and ground black pepper to taste - 1 pound skirt steak - 2 tablespoons olive oil
- or as needed - ¼ cup water
- or as needed - 1 onion
- chopped - 1 (8 ounce) can mushrooms
- drained

Instructions

1. Whisk garlic
2. balsamic vinegar
3. grill seasoning
4. oregano
5. salt
6. and pepper together in a large bowl. Add steak and toss to evenly coat. Cover bowl with plastic wrap and marinate in the refrigerator
7. 8 hours to overnight. Heat olive oil in a skillet over medium-high heat until sizzling; add meat. Cook uncovered until liquids have drained from the steak
8. 3 to 5 minutes. Reduce heat to medium; cover. Cook steak for 15 minutes; uncover and flip. Add water to the skillet as needed to keep steak moist. Continue cooking until slightly firm
9. hot
10. and lightly pink in the center
11. about 15 minutes. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Transfer meat to serving plate; reserve liquid in the skillet. Place onion in the skillet with reserved liquids; cook and stir until softened
12. about 5 minutes. Reduce heat to low; add mushrooms. Cook and stir until mushrooms are warmed through
13. about 5 minutes. Pour onion mixture over steak. Cook's Notes: All-purpose seasoning can be substituted for the grill seasoning. Apple cider vinegar can be substituted for the balsamic vinegar if desired. If you like your meat more browned
14. after removing the onion mixture
15. place steak back into the skillet and brown meat on each side. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.