

# Trail Boss Skirt Steak

If you haven't grilled skirt steak before, now is the time! Understanding how to cook this cut makes it easy to add some festive flair to your dinner any night of the week. This is a little different take on skirt steak, more of a BBQ flavor.

## Ingredients:

- 1-1/2 to 2 pounds skirt steak

## Marinade Ingredients:

- 1/3 cup Canola oil
- 1/4 cup Worcestershire sauce
- Juice of 1 lemon
- 1 tsp freshly ground black pepper
- 3 tsp Cucamonga Cattle Company Original All Purpose Trail Boss rub
- 1 bunch of green onions, chopped
- 4 garlic cloves, minced

## Instructions:

### Marinate the Steak

1. Prepare the marinade. Stir together all marinade ingredients well to combine.
2. Place skirt steak into a gallon-size zipper-lock bag and pour marinade over the steak. Force the air out of the bag, zip it shut, and roll the bag around on the counter top to evenly disperse the marinade around the meat.
3. Place in a container with sides to catch any possible drips, and refrigerate for at least 2 hours and up to overnight.

### Grill the Steak

1. Preheat your grill to high heat.
2. Remove the skirt steak from the marinade and let the excess drip off.
3. Place the steak on the grill and cook for about 4 minutes on each side. This is a very quick-cooking steak. *Keep an eye on it*
4. Spot-check the steak's internal temperature with an instant read thermometer. Skirt steak is best-served medium-rare or medium
5. Pull at **125°F** for medium-rare doneness.
6. Pull at **130°F** for medium doneness
7. Cover with aluminum foil and let the steak rest for 5 minutes.
8. Slice the meat very thinly *against the grain* into ribbons.

Serve with corn bread, cowboy beans, and cole slaw, sliced raw onions, dill pickle slices and have a great BBQ, Enjoy!