



BBQ Skirt Marinade

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Categories: BBQ Marinade

Start to Finish Time: 24 hours 30 minutes

Preparation Time: 15 minutes

Cooking Time: 6 minutes

Description: A wonderful marinade for skirt steak or brisket.

Ingredients

1/4 c Rosemary Leaves,
finely chopped plus 4
sprigs

3 T Juniper Berries

1/2 c Gin, Hendricks

1 bunch fresh Oregano,
finely chopped

5 clove Garlic, finely
chopped

1/2 c Extra-Virgin Olive
Oil

2 lbs Skirt Steak, cleaned
of fat cap and sinew

Directions

- 1) Add the rosemary, juniper, gin, oregano, garlic and olive oil to a 1 gallon ziplock bag. Mix.
- 2) Place the skirt steak, or brosket, in the bag and massage to coat.
- 3) Seal the bag and refrigerate 4 hours to 24 hours. Turn regularly and massage.
- 4) 1 hour before cooking, remove from refrigerator and let the oil soften. Massage.

Directions - Grilling

- 1) Get the grill very hot, 425 degrees plus. Place the Skirt Steak on the hottest part of the grill. Cook for 4 minutes only! Turn the steak over and cook for 2 minutes only! Remove the steak from the grill and let rest 5 minutes or more to re-distribute the juices.
- 2) Cut pieces of about 4-6" long with the grain. Then thinly slice each of these pieces across the grain. This will create a very tender piece of meat.

Serving Ideas: Serve with Best Baked Beans, Sautéed Morel Mushrooms and a Watercress and Miners Lettuce Salad.