



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Mexican Skirt Steak

3 ½ lbs. skirt steak

6 cloves of garlic minced

2 tsp ground chipotle chile pepper

½ cup chopped onion

1/3 cup lime juice

2 tbsp cumin

½ tsp salt

In blender combine onion, lime juice, cumin, garlic, ground chipotle pepper, and salt. Cover and process to a thick paste.

Spread paste over both sides of skirt steak; rub in with your fingers. Place skirt steak in large re-sealable plastic bag and set in a shallow baking pan. Seal bag and marinate for 2-24 hours. For charcoal grill, grill steak uncovered over medium coals for 4 minutes turning steak halfway through. For gas grill preheat grill. Reduce to medium. Place steak on grill over heat. Cover and grill 4 minutes turning halfway through. Remove steak and cover with foil let stand 10 minutes.

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