



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Grilled or Fried Skirt Steak

2 lbs. skirt steak

2 tbs. lemon juice

1/3 cup prepared spicy brown mustard

Salt and pepper to taste

Mix lemon juice and mustard in bowl. Rub over skirt steak on both sides. Place in plastic bag and marinate in refrigerator for 1- 24 hours.

Preheat grill for 15 minutes. Turn to medium and grill 5 minutes per side.

To pan fry, heat skillet to medium high and fry 5 minutes per side.

Remove from grill or pan and let rest for 5-10 minutes. Cut along the grain. Serve with blue cheese dressing if desired.

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