

Grilled Adobo-Marinated Skirt Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		pasilla guajillo adobo
6		pasilla chiles - stemmed, seeded, deveined and slit open
8		guajillo chiles - stemmed, seeded, deveined and slit open
1/4	cup	distilled white vinegar
1/4	cup	light Mexican beer
1/2	cup	white onion - chopped
4	cloves	garlic - peeled
2	teaspoons	kosher salt
1/2	teaspoon	mexican oregano
5	whole	cloves
		steak
2	pounds	skirt steak - cut into 4 8-9 inch pieces
2	teaspoons	kosher salt
1/2	cup	adobo from above
1	tablespoon	olive oil

Heat a comal, griddle or heavy skillet over medium-low heat, and toast the chiles 2-3 at a time, turning them over and pressing down on them until fragrant, about 1 minute per batch. Soak the chiles in enough cold water to cover until soft, about 30 minutes. Drain and discard water.

Put the vinegar and beer in the blender with the chiles and the remaining adobo ingredients. Blend until smooth, at least 3 minutes, adding a little water if necessary to puree. Process through a sieve for a silky texture.

Pat the steaks dry, season with salt, then coat generously with adobo. Marinate in the refrigerator for 1 to 2 hours.

Heat a grill or grill pan over med-high heat. Lightly oil the grill or grill pan and cook the steaks, 3 to 5 minutes on each side for medium rare. Let rest for 5 minutes before serving.