

Grilled Skirt Steak with Tomato-Infused Marinade

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---|
| | | marinade |
| 5 | cloves | garlic |
| 1 | cup | fresh mint - loosely packed |
| 1 | tablespoon | fresh thyme leaf |
| 1 | cup | parsley - loosely packed |
| 1 | cup | basil - loosely packed |
| 1 | tablespoon | salt |
| 1 | tablespoon | fresh rosemary |
| 28 | ounces | Italian style peeled tomatoes |
| 1/2 | cup | extra virgin olive oil |
| 1 | tablespoon | OlivExtra Plus |
| 1/4 | cup | Pomegranate Infused Red wine vinegar (or just plain red wine vinegar) |
| 2 | tablespoons | sugar |
| | | meat |
| 3 | pounds | skirt steak |

Place all of the marinade ingredients in a food processor and process for 2 minutes into a smooth liquid paste. Place the meat in a large resealable plastic bag and cover with marinade. Seal the bag and swich the marinade around to make sure it coats all of the meat. Let the meat marinate in the refrigerator for at least 5 hours to overnight, turning twice.

Preheat grill to high. Cook skirt steak 4-6 minutes per side. Tent and rest for a few minutes.