

Skirt Steak Straight Up with Hot Pepper and Pickled Red Onions

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	skirt steak
2	tablespoons	red pepper flakes
1	teaspoon	kosher salt
		olive oil
2	tablespoons	peanut oil for frying
		Pickled Onions
1	large	red onion
1/3	cup	water
1/2	cup	red wine vinegar
1	tablespoon	raw sugar
1	tablespoon	whole coriander
2	tablespoons	olive oil

Prepare steaks by sprinkling on the red pepper flakes and then generously salting them. Let them come to room temperature, then oil them before grilling/frying.

For the onions, peel and then slice the onion into as thin as possible rounds. Place in a bowl.

Combine water, vinegar, and sugar in a pot over medium heat. Bring to a boil and pour over onions. Crush the coriander and add it, along with olive oil, to the onions. Let cool and drain before using. Save the liquid to store any leftover onions.

Slice meat across grain (up and down length) creating long, thin slices. Top with onions.