

Orange-Chipotle Skirt Steaks

Total Recipe Time: 30 minutes

Marinade Time: 6 hours to overnight



1-1/2 pounds beef skirt steak, cut into 4 to 6-inch pieces
2 medium oranges, divided
2 cups chopped tomatillos (4 to 5 small to medium)
1/2 cup chopped red onion
2 to 3 teaspoons minced chipotle peppers in adobo sauce
1/4 teaspoon ground cumin
1/8 teaspoon salt

Marinade:

Juice of 1 medium orange
2 tablespoons vegetable oil
2 tablespoons adobo sauce (from chipotle peppers)
1 teaspoon ground cumin
1/4 teaspoon ground black pepper

1. Combine Marinade ingredients in food-safe plastic bag; add beef, closing bag securely. Marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
2. Grate 1/2 teaspoon peel from 1 orange and cut orange and half of remaining orange into segments; chop segments into 1/2-inch pieces. Combine orange peel, segments, tomatillos, onion, chipotle peppers, cumin and salt in medium bowl and refrigerate until ready to serve; cut remaining 1/2 orange into wedges and reserve for garnish.
3. Remove steaks from marinade, discarding marinade; place steaks on grid over medium, ash-covered coals and grill, uncovered, 10 to 13 minutes (over medium heat on preheated gas grill, covered, 8 to 12 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Carve steaks diagonally across the grain into thin slices, seasoning with salt, as desired; serve with tomatillo salsa and garnish with reserved orange wedges.

Makes 6 servings



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