

Kitchen  
Crafted





# Ride 'Em Chimichurri Skirt Steak

## INGREDIENTS:

- 4 Skirt Steaks
- 1/4 cup **Ride 'Em Gaucho BLND®**
- 1/2 cup Red Wine Vinegar
- 1/2 cup Extra-Virgin Olive Oil

## OPTIONAL:

- 1 cup Fresh Flat Leaf Parsley, leaves only, rough chopped
- 1 tbs. Fresh Oregano, leaves only, rough chopped
- 5 Garlic Cloves, minced
- 1 tsp. Smoked Paprika

## DIRECTIONS:

1. Mix **Ride 'Em Gaucho BLND®**, vinegar and olive oil together in a small bowl. OPTIONAL: Add parsley, oregano, garlic and smoked paprika.
2. Pour the marinade into a larger resealable plastic bag. Reserve the other half for later.
3. Add the steaks to the resealable plastic bag. Seal the bag and turn to coat and refrigerate for at least 1 hour and no more than 4 hours.
4. Remove steaks from the refrigerator and discard the marinade. Let the steaks come to room temperature for 10 minutes.
5. On a preheated medium-hot grill, sprinkle each steak with **Ride 'Em Gaucho BLND®** on each side, set the steaks over the hot grill and cook for 3 to 5 minutes on the first side depending upon the thickness of the steaks. Turn the steaks over and continue to cook until the steaks are done, about another 3 to 5 minutes for medium-rare on the other side.
6. Once cooked, lay the steak on a clean cutting board, and allow to rest for 5 to 7 minutes before slicing across the grain into 2-inch wide strips.

