



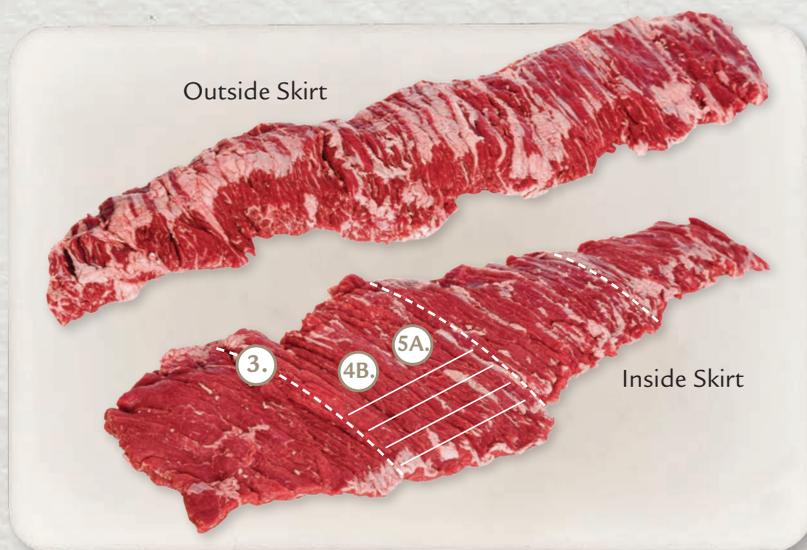
SKIRT STEAK

Outside and Inside Skirt Steak

This selection boasts deep, rich, beefy flavor. For the inside skirt, marinate before grilling for the best result. And for both, slice against the grain.



INSTRUCTIONS FOR CUTTING:



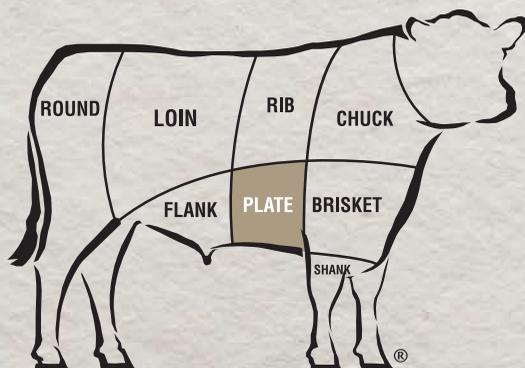
1. Lay whole skirt flat.
2. Trim excess exterior fat, and peel membrane if necessary.
3. Cut 3-4 inch sections laterally.
4. A. Grill whole sections.
B. Slice against the grain into strips.

OR

5. A. Slice against the grain into strips before cooking.
B. Cook strips and serve.

BEST COOKING METHODS:

Grill or Skillet: prepare to medium rare or medium. Don't forget to marinate inside skirt before cooking for delicious results.



For more recipe ideas, visit CertifiedAngusBeef.com/recipes

MENU IDEAS:

BREAKFAST

Breakfast Cast Iron - Inside skirt steak stir fried with caramelized onions and broiled tomato.

Good Morning Tacos - Grilled and sliced outside skirt steak with peppers, scrambled eggs and Cotija cheese in corn tortillas.

APPETIZER

Levantine Flatbread - Grilled and sliced skirt steak, basil cream cheese, marinated olives and tomato-parsley tabbouleh on flatbread.

Boa Bun Bite - Cast iron-cooked outside skirt steak with dark soy and brush of garlic on a bao bun with kimchi-ginger salad.

SALAD

Southwest Salad - Blackened, medium-rare outside skirt steak, chilled and sliced, with southwest corn, peppers and tequila-lime dressing.

Avocado Toast - Open-faced avocado toast topped with charred, chilled and thinly sliced outside skirt steak and micro greens.

SANDWICH

Festive Wrap - Grilled and sliced inside skirt steak inside a tortilla with guacamole, black beans and lime crema.

Caesar Ciabatta - Thinly sliced outside skirt steak cooked in a skillet then chilled on a ciabatta bun with Caesar salad.

ENTRÉE

Steakhouse Classic - Grilled, dry-aged outside skirt steak with sides served on a carving board.

Orange Steak - Asian-style inside skirt steak, fried twice, with spicy orange sauce and forbidden black rice.

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