

Skirt

This is a very flavorful piece of meat. It takes well to marinating, and is perfect for tacos or steak sandwiches.

Cook quickly over high heat not past medium rare, rest, and slice across the grain.

Sous vide: put into a bag with marinade and cook in a water bath at 56° (132°F) medium rare, for 3 hours.

Remove from bag, pat dry and sear on high heat, slice as above. Save the juices! Boil the marinade/juices in the bag for a sauce.