

# Honey Soy Grilled Skirt Steak

Main Course Recipe (Serves 4–6)



## INGREDIENTS

1½ tsp. Canola oil	1½ Tbsp. Red wine vinegar	12 oz. Skirt steak
1½ tsp. Reduced-sodium soy sauce	1½ tsp. Fresh ginger, grated	2 Tbsp. Morton® kosher salt
1½ Tbsp. Honey	½ tsp. Garlic, minced	1½ cup Scallions, finely sliced
1 tsp. Chili flakes		

## DIRECTIONS

- 1) Combine 1 Tbsp. Morton. kosher salt, canola oil, reduced-sodium soy sauce, honey, red wine vinegar, ginger, chili flakes, 3/4 cup scallions and garlic to create a marinade.
- 2) Pour over skirt steak and let marinade for 1 hour.
- 3) Remove the steak and reserve the marinade.
- 4) Prepare stovetop grill or preheat broiler.
- 5) Grill or broil steak on high heat for six minutes, turning over halfway through and brushing with the marinade.
- 6) Remove the steak from the grill and allow it to rest for 2–3 minutes.
- 7) Slice the steak into 1-inch pieces, top with remaining 3/4 cup scallions and season with the remaining 1 Tbsp. Morton. kosher sea salt.

## SALT RATIONALE

Morton® kosher salt helps break down the fiber of the meat, resulting in ideal tenderness while also providing seasoning.