

Grilled Skirt Steak with Thai Chili Dipping Sauce

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Serves 1 | Active Time: 15 minutes | Total Time: 30 minutes

Chef's Notes

Recipe courtesy of New Asian Cuisine and chef Taweewat Hurapan of Hurapan Kitchen of NY city.

Step 1: Marinading the Meat

- 8 oz skirt steak
 - 2 oz oyster sauce
 - 1 oz Maggi brand seasoning sauce
 - 2 garlic cloves
 - 4 oz granulated sugar
- Start by chopping up the garlic and putting in a bowl. Combine the rest of the ingredients of the marinade and pour over the steak. Marinate the steak for 15 minutes only or it will be too salty.

Step 2: Making the Dipping Sauce

- 1 oz fish sauce
 - 1 oz lime juice
 - 1 tsp garlic
 - 1 makrut lime leaf
 - 1 tsp granulated sugar
 - 1 tsp red chili, crushed or dried
- Emince the garlic and julienne the makrut lime leaf. Mix all the ingredients of the dipping sauce together. Grill the steak until medium or medium-rare. When steak is done, cut into slices and serve with dipping sauce.