

Marinated Skirt Steak w/ Sesame Horseradish

Paired with Due Amici

Ingredients

- 1 ½ pounds flank steak (sub skirt or flat iron steak)
- 1 teaspoon coconut oil (sub butter)
- Any meat marinade;
 - 6 tbs. low-sodium tamari
 - 6 tbs. fresh lime juice (3-4 limes)
 - 3 tbs. coconut sugar
 - 5 cloves garlic, peeled and roughly chopped
- Sesame Horseradish Mayonnaise:
 - ¼ cup mayonnaise
 - 1 tbs. low- sodium tamari
 - 1 tbs. honey or maple syrup
 - 1 clove of garlic, minced
 - 1 tbs. horseradish
 - ½ tsp. freshly grated ginger root (optional)
 - 1 ¼ tsp. toasted sesame oil

Preparation

1. Combine the steak and the marinade ingredients in a gallon food storage bag and squeeze out excess air. Seal tightly and shake to mix everything together. Refrigerate for 2-4 hours.
2. Make the Sesame Horseradish Mayonnaise by whisking ingredients together in a mixing bowl. Cover and refrigerate for at least 1 hour before serving. Mayonnaise will keep tightly sealed in the refrigerator up to 3 days. Recipe makes approx. ½ cup.
3. When meat is finished marinating, heat a grill pan to high heat and brush with coconut oil. When oil is lightly smoking, pull meat out of bag with tongs, shaking excess marinade off. Discard marinade. Place meat on grill perpendicular to grill marks.
4. Grill steak for 4-6 minutes on each side, or until it reaches desired doneness.
5. Allow meat to rest 10-15 minutes before slicing against the grain into ¼-inch-thick slices. Serve with Sesame Horseradish Mayonnaise.