

Churrasco Skirt Steak - Developed by Topco

Ingredients:

2 lbs. skirt steak

Salt and pepper

Olive Oil

Culinary Tours Brazilian BBQ Sauce

Directions:

Rub skirt steak with salt and pepper and place in baking dish. Brush steak with olive oil. Let marinate for at least an hour. Using a gas or charcoal grill, cook steaks to desired level of doneness. Let meat rest after cooking for about 10 minutes. Slice steak against the grain and serve with a side of Culinary Tours Brazilian BBQ sauce for dipping.