

Skirt Steak with Herb Pesto



Ingredients:

1 2-pound skirt steak
2 tablespoons Dijon mustard
1 tablespoon molasses
1 teaspoon crushed red pepper flakes
1 handful of fresh parsley
1 handful of fresh mint
2 tablespoons of fresh rosemary leaves
2 tablespoons of fresh marjoram leaves
1 tablespoon of fresh thyme leaves
½ cups pecans, toasted
1 tablespoon red wine vinegar
juice of ½ of a lemon
olive oil
salt
pepper

Directions:

1. Place skirt steak in a re-sealable plastic bag, add mustard, molasses, red pepper flakes, about 3 tablespoons of olive oil, and enough salt and pepper to season the meat. Toss to combine. Set aside in the refrigerator for 30 minutes.
2. While you're waiting for that...in a blender, or food processor mix parsley, mint, rosemary, marjoram, thyme, vinegar, pecans, lemon juice, salt, pepper, and about 4-5 tablespoons of olive oil. Pulse to combine. Add more or less olive oil depending on the consistency you like.
3. Remove steak from the refrigerator about 15 minute prior to grilling.
4. Heat a grill to medium-high heat and brush grates with olive oil.
5. Grill steak for about 8 minutes on each side.
6. Allow steak to rest, then slice into long strips against the grain of the meat.
7. Before serving top with herb pesto.