

Skirt Steak with Rub

INGREDIENTS:

- 1-2 T chili powder
- 1 T brown sugar or coconut palm sugar
- 1 ½ tsp. ground cumin
- 1 ½ tsp. dried oregano
- 1 tsp. coriander
- 1 tsp. garlic powder
- 1 tsp. sea salt
- 1 tsp. freshly ground pepper
- 2 lbs. skirt steak
- 1 T olive oil

PROCESS:

- Preheat grill to high
- Combine all the steak rub ingredients together in a medium bowl and toss with a fork until uniform in color. Drizzle half the olive oil over one side of the steak and rub steaks until they are shiny all over with oil. Sprinkle with half the rub generously on the steak and rub into the steak meat. Repeat on the other side.
- Once the grill is heated up, place the steak on the grill and cover. Cook for 4-6 minutes per side or until medium rare. Take the meat off the grill and let it rest on a plate for 10 minutes before slicing.

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