

# Grilled Skirt Steak with Thai Chili Dipping Sauce

*Swick*

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.