

Skirt steak with pepper bean salad

Recipe for 4 servings

Preparation time: 10 minutes

Grill time: 15 minutes

Total time: 25 minutes

For the skirt:

2 lb of skirt steak (coronet)

Salt from the mill

pepper from the grinder

Vegetable oil for greasing the grillage

For the salad:

11 oz. of Bobby, garden or Kenya beans, cooked

½ red, yellow and green peppers each

1 shallot

4 dried tomatoes

5 tsp of apricot vinegar

5 tsp of Bitburger Triple Hop'd Lager

2 fl.oz. of olive oil

1 handful of mixed leaf salads

Salt from the mill

pepper from the grinder

Equipment:

Vegetable oil for greasing the grillage

Preparation:

1. Prepare the grill (with lid approx. 350 ° F - 425 ° F) for medium direct heat.
2. Season the rock steak with salt, grease the grill rack and grill on both sides in direct heat with the lid closed for 3-4 minutes. Then let it rest for 6 - 8 minutes without heat and season with pepper.
3. Cut the beans into small pieces. Peel the pepper and dice finely. Peel the shallots and cut them into fine cubes. To dice tomatoes. Mix all the ingredients for the pepper bean salad together and season with salt and pepper.
4. Cut the skirt steak into slices, season with pepper and serve with salad.