



LOP Skirt Steak with Shallots

Preparation: 20 minutes
Cooking time: 15 minutes
Portions: 2 servings
Total time: 35minutes

Ingredients

2	10 oz. LOP Skirt Steaks (300 g)
2 ½ Tbsp.	beef broth (38 mL)
8 oz.	french shallot or chopped grey shallot (235 g)
¼	cups red wine (60 mL)
4 Tbsp.	chopped garlic in oil (60 mL)
½	tsp. coarse black pepper (7 ml)
2 tsp.	dried thyme (10 ml)
2 tsp.	dried parsley
2 ¼	cups canola oil (565 mL)



Marinade Preparation

Chop the French shallot (or use the chopped grey shallot).

In a round-bottomed mixing bowl, mix the beef broth, dry red wine, chopped garlic, coarse ground pepper, thyme and parsley. Add the oil, whisking in small amounts at a time, then add the chopped French shallot.

Pour the marinade over the **LOP Skirt Steaks** and let marinate for 24 hours.

Cooking instructions

Preheat oven at 375°F (190°C).

In a small pan, sear the **LOP Skirt Steaks** for 2 to 3 minutes on each side or until browned.

Transfer meat to an ovenproof dish, and continue cooking in oven about 15 minutes to desired wellness. (Recommended medium-rare)

Put on a serving dish. Garnish with a few branches of fresh thyme and French shallot.

Bon appetit!