

Juicy Brazilian Garlic Steak: A Flavor-Packed Steakhouse Classic

There are few culinary experiences as satisfying as a perfectly cooked steak. But this



TIME
3-4 min

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INGREDIENTS

2 lbs skirt steak
Salt & black pepper to taste
6 tsp garlic, minced (about 6-8 cloves)
... cup fresh parsley, finely chopped
2 tablespoons extra virgin olive oil
For Serving (Optional):
Fresh cilantro or parsley, chopped
Lemon wedges
For a Simple Chimichurri Sauce:
1 cup fresh parsley, chopped
... cup fresh cilantro, chopped
2 cloves garlic, minced
% cup extra virgin olive oil
2 tablespoons red wine vinegar
% teaspoon red pepper flakes
Salt and pepper to taste

DIRECTIONS

1. Prepare the : Steak: Pat the skirt steak completely dry with paper towels. This is a crucial step for achieving a good sear. Season both sides generously with salt and black pepper.
2. Make the : Garlic Rub: In a small bowl, combine the minced garlic, 2 tablespoons of olive oil, and the finely chopped parsley. Mix into a paste.
3. Rub the : Steak: Rub the garlic paste all over both sides of the seasoned skirt steak, pressing it into the meat.
4. Sear the : Steak: Heat a large, heavy-bottomed skillet (cast iron works best) over medium-high heat. Add the remaining olive oil. Once the oil is shimmering, carefully place the steak in the hot skillet. Sear for 3-4 minutes per side for a medium-rare to medium doneness, or until a beautiful crust has formed. Cooking time may vary based on the thickness of your steak and your desired doneness.
5. Make the : Chimichurri (Optional): While the steak is resting, if making, combine all the chimichurri ingredients in a small bowl. Stir to combine.
6. Rest and : Slice: Transfer the cooked steak to a cutting board and let it rest for at least 5-10 minutes. This is very important to allow the juices to redistribute, ensuring a tender and juicy steak. Slice the steak against the grain into thin strips.
7. Serve: Arrange the sliced steak on a platter and serve immediately, topped with fresh parsley or cilantro and a side of chimichurri sauce and lemon wedges.

SWAPS & NOTES

Skirt Steak: Skirt steak is recommended for this recipe due to its fantastic flavor and thin cut, which cooks quickly and takes to high-heat searing well.

You can also use flank steak or a sirloin steak, but cooking times may vary slightly.

Garlic: The amount of garlic may seem like a lot, but it's what gives this steak its signature flavor.

Be sure to use fresh minced garlic for the best results.

TIPS FOR SUCCESS

Dry Steak is Key: Patting the steak dry removes surface moisture, which is essential for getting a good sear and a crispy crust.

High Heat, Fast Cook: Skirt steak is a thin cut of meat, so it needs to be cooked quickly over high heat to prevent it from becoming tough.

Rest the Meat: Don't skip the resting step!

It allows the juices to settle back into the meat, ensuring it's juicy and not dry when you slice into it.

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