



# Miso-Marinated Skirt Steak

START TO FINISH:

**35 minutes**

SERVINGS:

**4**

3 tablespoons red miso  
1 tablespoon soy sauce  
1 tablespoon chili-garlic sauce  
1 tablespoon white sugar  
2 teaspoons toasted sesame oil  
2 teaspoon finely grated fresh ginger  
2 medium garlic cloves, finely grated  
1½ pounds skirt steak, trimmed and cut crosswise into 5- to 6-inch pieces, patted dry  
2 tablespoons unseasoned rice vinegar  
5 teaspoons grapeseed or other neutral oil, divided

For this recipe, we preferred red miso for its deep, rich, savory flavor. It's used in both the marinade and the sauce. When slicing the steak, be sure to cut against the grain. This results in shorter muscle fibers, which translates to more tender meat. Serve over steamed rice and, if you like, sprinkle with sesame seeds and sliced scallions.

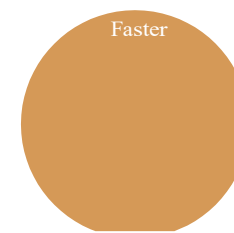
*Don't force the pieces of steak to release from the skillet; when they're nicely seared and ready to be flipped, they will release easily from the pan*

In a medium bowl, whisk together the miso, soy sauce, chili-garlic sauce, sugar, sesame oil, ginger and garlic. Measure 2 teaspoons of the mixture into a small bowl and set aside. Add the steak to the remaining mixture, turn to coat and marinate at room temperature for 15 minutes. Meanwhile, to the reserved 2 teaspoons, stir in the vinegar and 3 teaspoons of the grapeseed oil, then set aside.

Remove the steak from the bowl and pat dry with paper towels. In a 12-inch skillet over medium-high, heat the remaining 2 teaspoons grapeseed oil until barely smoking. Add half the steak in a single layer and cook without disturbing until well browned, 2 to 3 minutes. Flip and cook until the second sides are well browned and the center of the thickest piece reaches 125°F for medium-rare, another 2 to 3 minutes. Transfer to a platter, then repeat with the remaining steak, using the fat in the pan. Tent with foil and let rest for 10 minutes.

Stir any accumulated juices on the platter into the reserved miso mixture. Cut the steak against the grain on the bias into thin slices and return to the platter. Serve with the miso sauce.

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