

# MISO-GLAZED SKIRT STEAK

## Ingredients

- 3 tablespoons red wine vinegar
- 2 tablespoons yellow miso paste
- 1 tablespoon packed brown sugar
- 1/8 teaspoon cayenne pepper
- 2 cloves garlic, finely minced
- 1 (1 1/2-pound) skirt steak, cut into 4 pieces
- freshly ground black pepper to taste

## Directions

1. Combine vinegar, miso paste, brown sugar, cayenne pepper, and garlic in a small bowl. Stir until smooth.
2. Spread miso mixture generously on both sides of skirt steaks. Sprinkle with black pepper. Allow to rest at room temperature for about 30 minutes.
3. Prepare a charcoal grill for medium-high heat. Place steak on the grill and cook without moving for about 2 minutes. Turn steaks 180 degrees to create cross-hatch grill marks, and cook another 2 minutes. Flip steaks and continue cooking until medium-rare to medium on the inside, and shiny on the outside, about 4 more minutes. An instant-read thermometer inserted into the center should read 135 degrees F (57 degrees C).
4. Allow to rest for 5 minutes.



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