

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 pound Prairie Street
Prime Outer Skirt Steak

1 tablespoon extra virgin
olive oil

2 bay leaves

4-6 sprigs fresh thyme,
separated

4-6 cloves garlic, finely
minced

2 honeycrisp apples,
diced (skin on or
removed)

4 medjool dates, finely
diced

1 cup Kosher dry red
wine

1 cinnamon stick

½ cup walnuts

Kosher salt Freshly
ground black pepper

1

In a large mixing bowl or in a large plastic bag, combine your outer skirt steak, kosher extra virgin olive oil, bay leaves, 4-5 sprigs fresh thyme, minced garlic, kosher salt, and ground black pepper. Mix thoroughly and let marinate covered in the refrigerator for 30 minutes to two hours.

2

While your steak is marinating, make your charoset. In a medium saucepan over medium heat combine your diced apples, finely diced dates, cinnamon stick, 1-2 sprigs of thyme, kosher red wine, and a pinch of kosher salt. Allow to come to a low boil so the alcohol from the wine burns off. Cook on low for about fifteen minutes, being careful not to let the apples become too soft.

3

Heat a large, heavy bottom skillet over a high heat. Without adding any oil or fat to the skillet, sear the outer skirt steaks directly from the marinade. Because the pieces of meat from this cut are all different, they will have different cook times. If preferred, you might find it easier to cook those of a similar size at the same time. Cook the steaks in batches being careful to not overcrowd the pan. Using your meat thermometer check for an internal temperature of about 130F. Once reached, remove from pan and allow to rest on your cutting board.

4

While the meat is resting, prepare your toasted walnuts. Place your walnuts in a small cast iron skillet over a medium heat. Keep the nuts moving in the skillet so they do not burn. Once fragrant and slightly darkened, remove from pan and let cool slightly before chopping.

5

To serve, slice your marinated Kosher outer skirt steak against the grain and top with your warmed charoset and a sprinkling of toasted walnuts.

Bon Appétit!