Mediterranean Rubbed Skirt Steak with Summer Vegetables in Papillote and Gremolata
Chef Brandon Chrostowski, EDWINS

For the Steak
4 lbs. Skirt Steak
4 oz. Mediterranean Steak Rub

For the Vegetables
1 large Zucchini – cut into large cubes
1 large Yellow Squash – cut into large cubes
1 pint Cherry Tomatoes
1 oz. White Wine
2 oz. Oil
2 teaspoons salt
1 teaspoon black pepper

For the Gremolata
1/2 bunch Parsley
1 clove Garlic
Zest from 1 Lemon

For the Rub. (Yield: about 1/3 cup – keep excess in a tightly sealed container)
3 teaspoons salt 2 teaspoons baharat
3 teaspoons paprika 1 teaspoon ground cumin
2 teaspoons onion powder 1 teaspoon garam masala
2 teaspoons garlic powder
2 teaspoons dried oregano
2 teaspoons black pepper
1 teaspoon brown sugar

The cooking show will air beginning at 6:00 p.m. on Sunday, August 9. To view the shows, go to facebook.com/universitycircle or youtube.com/universitycircleinc. Videos will remain on the Circle Connects webpage (universitycircle.org/circleconnects) in case you cannot make the start time.
Mediterranean Rubbed Skirt Steak with Summer Vegetables in Papillote and Gremolata
Chef Brandon Chrostowski, EDWINS

Continued from Page 1

1. Generously rub the skirt steak with the dry rub and let sit for 30 minutes

2. Prepare the vegetables
   a. Toss all of the ingredients in a large bowl
   b. Place the vegetables on a piece of aluminum foil. Fold and wrap the foil at the top making a small pouch (the video will demonstrate how to do this). This is called en papillote. Set aside.

3. Make the gremolata
   a. Mix together all of the ingredients

4. Get a grill nice and hot

5. Place the skirt steak on the grill and grill for 3-4 minutes per side to cook to medium rare

6. Place the foil papillote on the grill and cook for 5-6 minutes

7. When the steak is finished, put on a cutting board and let it rest for 10 minutes. Slice thinly against the grain.

8. Top the sliced skirt steak with the gremolata

9. Cut open the papillote and serve

The cooking show will air beginning at 6:00 p.m. on Sunday, August 9. To view the shows, go to facebook.com/universitycircle or youtube.com/universitycircleinc. Videos will remain on the Circle Connects webpage (universitycircle.org/circleconnects) in case you cannot make the start time.