

**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 teaspoons 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	

*Recipe Continues on the Next Page*

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

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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 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

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