

BEER-MARINATED GRILLED SKIRT STEAK

(adapted from [Mexican Made Easy](#))

1 orange, thinly sliced
1/2 onion, thinly sliced
1 garlic clove, smashed
2 + 1/2 pounds skirt steak
Kosher salt and fresh ground black pepper
1 cup light-colored beer (preferably lager style)
1/2 cup soy sauce

In a wide, shallow glass baking dish, scatter half of the orange slices, half of the onion slices and the garlic on the bottom of the dish. Sprinkle the steak all over with salt and pepper and put in the dish on top of the orange and onion slices. Scatter the remaining orange, onion and garlic over the steak and pour in the beer and soy sauce. Cover with plastic wrap and marinate for 1 hour at room temperature or up to overnight in the refrigerator.

Prepare a barbeque on medium-high heat. Remove the meat from the marinade and discard the marinade. Grill the steak to your taste, about 4 minutes on the first side and 3 minutes on the second for medium-rare.

Let the meat rest, tented with foil, for 10 minutes before slicing it.