

INGREDIENTS:

4 thin-cut pieces of skirt weighing about 250g each

2 tablespoons olive oil

1 tablespoon red wine vinegar

For the mix

3 tablespoons each dried oregano, dried basil and dried parsley

2 tablespoons each dried thyme leaves and coarse sea salt

1 tablespoon each freshly ground black pepper and smoked paprika

2 teaspoons garlic powder

1 teaspoon dried crushed chilli flakes

TIME: 20 mins + 2 hrs

SERVING: 4 people



Make up a batch of the mix, place two tablespoons in a bowl (reserve the rest in a well-sealed jar), add the oil and vinegar and mix to a paste. Add the meat to the bowl, turn well to coat, cover with film and refrigerate for two hours. Remove and allow to return to room temperature. Heat a heavy-based frying pan, wipe with a little oil then add the steaks and cook for two and a half to three minutes each side. Either serve whole or cut into diagonal slices and serve with salad packed into warm baguettes.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: