

Garlic and White Habanero Marinated Skirt Steak over Dirty Rice



Ingredients:

For the Marinade:

20 garlic cloves, peeled and coarsely chopped
6-8 white habanero peppers stemmed and halved
2 tablespoons olive oil
2 cups white vinegar
1 small yellow onion, chopped
8 tablespoons sugar
3 teaspoons Worcestershire sauce
½ cup lime juice
1 teaspoon ground cumin
1 teaspoon salt

For the Steak:

2 lbs. skirt steak
2 tablespoons kosher salt
2 tablespoons freshly ground black pepper

For the Rice:

4 slices of bacon, chopped
4 cloves garlic, minced
2 white habanero peppers, minced
2 cups vegetable broth
1 cup basmati rice
1/2 cup yellow onion, chopped
1/2 cup green onions, thinly sliced
1/2 cup red bell pepper, chopped
2 tablespoons olive oil
1 tablespoon smoked paprika
1 tablespoon kosher salt
1 tablespoon freshly ground black pepper

Directions:

For the Marinade:

- 1) Preheat oven to 425°.
- 2) Set the peppers on a baking sheet and sprinkle with 2 tablespoons olive oil.
- 3) Roast the peppers in the oven 15-20 minutes or until soft and skins begin to blister.
- 4) Heat a large pot over medium heat and add the remaining ingredients. Bring to a boil then reduce heat to low and simmer about 20 minutes, or until the onion and garlic soften.

- 5) Add the roasted peppers and simmer about 5 minutes.
- 6) Transfer the mixture to a food processor and puree until smooth. Alternatively, use an immersion blender and puree directly in the pot.
- 7) Simmer another 5-10 minutes.
- 8) Remove the pan from the heat and allow the mixture to cool thoroughly.

For the Steak:

- 1) Place the meat in a heavy-duty re-sealable plastic bag and pour in the marinade, coating it well. Squeeze the air out of the bag and seal tightly. Refrigerate for 3-4 hours.
- 2) Heat a grill to medium-high heat.
- 3) Remove the steak from the marinade and season it with salt and pepper. Discard the marinade.
- 4) Grill the steak, for 5 to 8 minutes on each side, depending on thickness.
- 5) Remove the steak from the heat and place it on a platter. Allow the meat to rest for 5 minutes then slice it thinly across the grain.

For the Rice:

- 1) Cook the rice according to the package instructions, using the broth instead of water.
- 2) In a large sauté pan, add the bacon and cook over medium heat until the bacon is crispy, 5-8 minutes.
- 3) Add the olive oil, garlic, yellow onions and peppers, and cook them until they are soft, 5-8 minutes.
- 4) Season the bacon and vegetables with the paprika, salt, and pepper, and then stir in the cooked rice until all ingredients are thoroughly incorporated.

To serve the dish, place a few slices of the meat onto a dinner plate, along with a side of the dirty rice. Garnish with sliced green onions.