

CHARRED SWEET AND SOUR TERIYAKI SKIRT STEAK

3 - 4 lbs	Skirt Steak
3/4 cup	Soy Sauce - Light if Possible
1/2-3/4 cup	Sugar
1 tsp	Black Pepper
To Taste	Red Wine Vinegar - You Want it a Bit Tart
1 tbs	Garlic - Minced
1 tsp	Cumin
1/4 cup	Red Onion - Sliced Thin
2 ea	Bay Leaves

1. Trim any excess fat from the skirt steak if needed, but you do want a good amount left on the meat
2. Mix all other ingredients well in a glass baking dish and add the meat, massage for approx. 5 minutes or so, set aside for at least 1 hour at room temp for a stronger flavor, and refrigerated for a milder flavor
3. Grill on an extremely hot cast iron grill or cast iron skillet, dipping the meat back and forth as before, making sure to pick up slivered red onion each time and dropping the caramelized onions back into the marinade each time
4. Cook to perfection, remove and let stand for 5 minutes. Slice thin on the bias and serve with the marinade as the sauce