

# SKIRT STEAK WITH GRILLED PEACH SALSA

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Review It

<b>2, 2 LBS. TOTAL SKIRT STEAKS</b>	<b>SKIRT STEAK:</b>	
<b>ONION POWDER, TO TASTE</b>	<b>SEA SALT, TO TASTE</b>	<b>OLIVE OIL, AS NEEDED</b>
	<b>BLACK PEPPER, TO TASTE</b>	<b>SHERRY VINEGAR, AS NEEDED</b>
<b>4-6 PEACHES</b>	<b>PEACH SALSA:</b>	
<b>2 ROMA OR PLUM TOMATOES, SEEDED AND DICED</b>	<b>1/4 CUP RED ONION, FINELY DICED</b>	<b>1/4 TSP. ANCHO CHILI POWDER</b>
<b>1-2 JALAPENOS, FINELY MINCED</b>	<b>2 TBSP. CILANTRO, CHOPPED</b>	<b>1 TBSP. HONEY</b>
<b>1/4 CUP YELLOW OR RED BELL PEPPER</b>	<b>1 LIME, JUICED</b>	<b>SALT &amp; PEPPER, TO TASTE</b>

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## PREPARATION

- Dust the steaks with onion powder, sea salt, freshly cracked black pepper and drizzle with olive oil and a sprinkling of sherry vinegar on both sides. Let the meat marinate for 30 minutes, up to one day.
- When ready to cook, start the Traeger on Smoke with the lid open until a fire is established (4-5 minutes). Turn temperature to High and preheat, lid closed, for 10 to 15 minutes.
- Cut the peaches into halves or quarters, remove the pits, and put them cut-side down on the grill grate. Grill for 2 minutes per side or until they begin to caramelize.
- Remove the peaches from grill. Let cool, then dice and toss them together with remaining salsa ingredients. Add salt and more honey to taste. Allow the salsa flavors to blend for at least 10 minutes.
- Place steaks directly on the hot grill grate and cook for about 2 minutes per side, or until done to personal preference.
- When finished, remove the steaks from the Traeger and wrap them with aluminum foil; allow to sit for 15 minutes. Remove meat from foil, reserving foil and juices. Slice thinly across the grain of the meat. Pour the juices back over top of the skirt steak and serve with the grilled peach salsa. Enjoy!
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<b>Difficulty:</b>	3/5
<b>Prep time:</b>	30 mins
<b>Cook time:</b>	4 mins
<b>Serves:</b>	2 - 4
<b>Hardwood:</b>	Apple