

# “Up the Middle” Steak on a Stick

recipe developed by The Clever Cleaver Brothers®

2 pounds skirt steak  
16 wooden skewers, soaked in water for 30 minutes

## Marinade

1/4 cup rice wine vinegar  
1/4 cup apple cider vinegar  
2 tablespoons sweet Chinese chili sauce  
1 teaspoon sesame seed oil  
1 tablespoon Cholula® Hot Sauce  
2 teaspoons lemon grass puree **or** 1/4 teaspoon dried lemon grass  
2 teaspoons grated ginger  
6 cloves minced garlic  
1/4 cup green onions, sliced thin  
1 tablespoon black sesame seeds  
1/4 teaspoon salt  
1/8 teaspoon black pepper

1. Trim the fat and membrane from both sides of the skirt steak. With a sharp knife, slice the skirt steak against the grain into thin slices.
2. Feed the beef slices onto each skewer. Spread out the beef on the skewer to make as thin as possible. Place all 16 skewers into a large plastic container, making sure they are flat.
3. In a bowl, combine the Marinade ingredients. Pour marinade over skewers, lifting the skewers to make sure they all are covered with the marinade. Cover container and refrigerate a minimum of three hours (overnight is better).
4. Preheat the barbecue grill to medium-high heat. Place the skewers on the grill and discard the marinade.  
**NOTE:** Never re-use marinade that was used for raw meat or fish. Cook skewers on both sides until beef is cooked to your desired doneness. **DO NOT OVERCOOK** or meat will become tough. Makes 16 appetizer portions.

**TAILGATE TIP:** If you plan to enjoy this away from home, we recommend that you prep everything at home through Step #3. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #4 at your event.

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