

**“SIDE JUDGE” SKIRT STEAK SANDWICH** yields 4 sandwiches  
recipe developed by The Clever Cleaver Brothers®

1 pound skirt steak or flank steak  
4 pita rolls

**Marinade**

1 cup rice wine vinegar  
4 cloves minced garlic  
1 teaspoon chopped jalapenos (without seeds)  
1/2 cup diced onion

**Sandwich Goodies**

1/2 cup diced tomato  
1/2 cup diced onion  
1/2 cup diced jicama  
1/2 cup diced yellow pepper

**Sauce**

1 cup chopped roasted red pepper  
4 cloves minced garlic  
1 avocado, diced  
1/4 cup plain yogurt  
2 teaspoons chopped fresh cilantro  
1/4 teaspoon salt  
1/8 teaspoon pepper

1. Place the skirt steak into a re-sealable plastic bag.
2. In a bowl, combine the Marinade ingredients. Pour the marinade over the steak and seal the bag. Refrigerate a minimum of 3 hours, overnight is better.
3. In a small bowl, combine the sauce ingredients. Place in a blender or use a hand blender and blend until smooth. Cover and refrigerate until ready to use.
4. Prep the Sandwich Goodies and refrigerate until ready to use.
5. Cut approximately 1 inch off the top of each pita bread and open these pieces. Carefully open each pita bread and place the top pieces into the bottom of each pita bread for extra support.
6. Preheat the barbecue grill to medium-high. Remove the steak from the marinade and place on the grill. Discard the marinade. **NOTE: NEVER** baste with marinade that was used for raw meat.
7. Cook the meat on both sides until it reaches your preferred doneness. Approximately 160 degrees is medium doneness. Remove from the grill and let it set for 10 minutes before slicing. Slice thinly against the grain.
8. Build your sandwiches by placing sliced meat and goodies in each pita bread and top with sauce.