



# Steak Ciabatta

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 lb Steak Skirt

### **Marinade:**

1/4 cup Olive Oil

1/6 cup Soy Sauce

1 Clove Garlic

1 Lime

1/2 tspn Cumin

1/2 tspn Red Pepper Flakes

2 tspn Brown Sugar

Salt and Pepper

### **Sandwich:**

1/2 Onion

1 Large Tomato

2 Ciabatta Breads

Crumbled Blue Cheese

### **Tools:**

Charcoal Grill

Large marinade plastic bag

Foil

## Instructions

1. Blend the soy sauce, olive oil, garlic, lime juice, red pepper flakes, cumin, and sugar until the mixture is pureed together.

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2. Put steak in a bag and add marinade, refrigerate overnight.
  3. The next day or when you're ready to prepare the steaks, take them out of the fridge and leave at room temperature.
  4. Heat charcoal
  5. Peel onion, whole, and drizzle with olive oil. Wrap in foil to place on charcoal.
  6. Cut tomato in half, drizzle with olive oil. Wrap in foil to place on charcoal.
  7. Remove steak from marinade, brush off marinade and wrap in foil to place on charcoal.
  8. Grill steak, tomatoes, and onion.
  9. Remove from heat and place on cutting board to let cool slightly.
  10. Slice ciabatta in half and brush with olive oil. Place on charcoal for just a few minutes.
  11. Remove ciabatta from heat, cut steak, tomatoes, and onions and place on ciabatta.
  12. Serve with pesto sauce, guacamole, mayo or your favorite sauce.

Serve immediate.

Serves 2.