

SMOKY SKIRT STEAK & EGGS WITH ROASTED TOMATOES



Ingredients

Tomatoes or cherry tomatoes
Skirt steak (if you can't find skirt, use any kind of steak you like, and adjust the cooking instructions accordingly)
Smoked paprika
Chipotle powder
Garlic powder
Black pepper
Salt, or smoked salt
Eggs

Directions

1. Rub the tomatoes with a little olive oil – or if they're cherry tomatoes, toss them in olive oil – and sprinkle with salt. Larger tomatoes should be cut in half, and placed cut-side-down in a pan or on a piece of foil, with the edges turned up to hold juices. Place the tomatoes over the fire.

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2. Remove the steak from its package and pat dry with paper towels*.

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* Why dry the meat? Because if you don't, the first thing that happens when it hits the heat is create steam, and steam inhibits browning. To get a delicious brown crust on the meat, it's best to start with a nice, dry exterior.

SKIRT STEAK IS THE PERFECT CUT TO PREPARE OVER A FIRE. IT'S THIN AND COOKS QUICKLY, BUT IT'S ALSO TENDER AND HAS A NICE AMOUNT OF FAT.

SOMETIMES YOU CAN FIND LOCAL SKIRT STEAK AT FARM STANDS. THERE ARE ALSO LOTS OF AMAZING FOLKS IN VERMONT WHO SELL THEIR EGGS AT SMALL-TOWN STORES – SOMETIMES GAS STATIONS EVEN HAVE LOCAL EGGS – KEEP YOUR EYES PEELED AS YOU SHOP!

IT'S HARD TO GET THE PROPORTION OF SALT RIGHT IN A DRY RUB, SO EVEN THOUGH I MIX TOGETHER ALL OF THE OTHER SEASONINGS, I KEEP THE SALT SEPARATE, AND SPRINKLE IT ON, ON ITS OWN.



Directions (cont.)

3. Combine the paprika, chipotle, garlic powder, and black pepper to make a dry rub. Use the most paprika, and the least black pepper. Add any other ingredients that you enjoy.

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4. Rub the blended spices onto the steak. Then, sprinkle each side liberally with salt.

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5. Keep an eye on the tomatoes. You want them to be nice and hot, and allowing them to get a little brown on the edges is even better.

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6. Let the steak sit for around 10 minutes. If the tomatoes finish during that time, remove them from the heat.

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7. Place the steak on the grate or cook it on a piece of foil. If you do the latter, turn up the edges to hold the drippings, as you did with the tomatoes. I prefer to use foil, because I hate for any delicious meat juices to be lost to the fire.

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8. Oil a pan that is appropriate to the number of eggs you wish to cook and place it over the heat. When hot, crack in the eggs, and sprinkle them with salt and pepper.

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9. When the steak is brown on the first side, flip it and cook the second side. Because skirt steak is thin, you'll need to watch it closely.

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10. Monitor the tomatoes, the eggs, and the steak. As each one reaches preferred doneness, remove it from the heat. The steak should rest for around 5 minutes before you cut it.

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11. Cut the steak thinly, and top with tomato and eggs.