



Backyard Churrasco

(serves 4)

4 eight ounce skirt steaks
1 cup achiote marinade (*A)
4 Tablespoons Richard Sandoval Chimichurri Rub
1 large white onion; peeled and cut into thick rings
2 Tablespoons olive oil
salt to taste
8 ounces chipotle aioli (*B)
crispy French fries garnish

Place skirt steaks in a large baking dish and cover with achiote marinade. Toss well to coat meat. Marinate for at least 4 hours or up to overnight. When ready, bring a gas or charcoal grill to high heat. In a small bowl, toss the onions with the olive oil, salt and some of the chimichurri rub. Grill over high heat until lightly charred and then move to a warm place. Rub marinated steaks with remaining chimichurri rub and grill to desired temperature on the grill. Let steaks rest in warm place for 5 minutes. To serve, slice steak and portion equal amounts onto four warm serving plates. Drizzle each steak with chipotle aioli and top with grilled onions. Finish plates with crispy French fries and serve immediately.

***A (Achiote Marinade)**

4 garlic cloves
1 ½ cups canola oil
½ cups kimchee base (available in ethnic section of many supermarkets)
2 ounces achiote paste
1 cup water

Place achiote paste, water, garlic and kimchee base in a blender and blend on high until achiote is dissolved. With blender running, slowly add canola oil until fully incorporated. Reserve in the refrigerator.

***B (Chipotle Aioli)**

1 cup mayonnaise
juice of 1 lime
1 Tablespoon honey
1 Tablespoon chipotle puree (remove chipotles and sauce from can and blend in blender until smooth)

In a large mixing bowl, combine all ingredients and mix until thoroughly incorporated. Reserve in the refrigerator.

RICHARD SANDOVAL RESTAURANTS



MAYA



PAMPANO



TAMAYO



ZENGO



LA SANDIA



VENGA VENGA



CIMA

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