



SKIRT STEAK AND NAAN 'TACOS' WITH PINEAPPLE ONION RELISH AND CHIMICHURRI RECIPE

Serves 4 to 6

Ingredients:

1 1/2 pounds skirt steak

1/2 cup piri piri sauce (see recipe below)

1 tablespoon extra-virgin olive oil

Salt and pepper to taste

4 to 6 pieces naan bread

Pineapple Pepper Onion Relish (see recipe below)

Chimichurri (see recipe below)

Instructions:

STEP 1: Cut the steak crosswise into large (4- to 5-inch long) pieces and put them into a quart-size zip-top bag. Add the piri piri sauce, seal the bag, and turn to coat. Marinate the meat for at least 30 minutes at room temperature or chill up to overnight in the refrigerator, tossing occasionally. (You can also marinate before leaving for the campsite.)

STEP 2: Let the steak sit at room temperature 30 minutes before cooking to ensure even cooking. While the steak sits, prepare the fire with a hot side and a cool side. Once the coals are ashed over, remove the steak from the bag and carefully seal up the bag (or place it in a reusable plastic container) to discard later. Rub the meat with olive oil and season with salt and pepper.

STEP 3: Grill the steak until medium rare, about 2 to 3 minutes per side. If the steak begins to drip fat and the fire flares up, move it over to the cool side of the grill.

STEP 4: Transfer to a cutting board and let the meat rest for 10 minutes before thinly slicing it against the grain.

STEP 5: While the meat rests, grill the naan bread until warm and softened. Divide the sliced steak between the warmed naan and top with the pineapple relish and chimichurri.

Recipe continued →



PINEAPPLE ONION PEPPER RELISH AND SIDE DISH RECIPE

Makes 2 cups relish, plus a big bowl of fruit/vegetables to serve as a side dish

Ingredients:

- 1 fresh pineapple, cut in half lengthwise, leaves and hard outer skin cut away with a sharp knife.
- 2 red bell peppers, whole and unpeeled
- 2 poblano or Anaheim peppers, whole and unpeeled
- 1 medium red onion, peeled and left whole
- Extra-virgin olive oil, for brushing
- Salt and black pepper
- 1/4 cup chopped cilantro
- 2 green onions, thinly sliced
- 1 serrano chile, thinly sliced (optional)

Instructions:

STEP 1: Brush the pineapple, peppers, and onion with olive oil and season with salt and pepper.

GRILL THE pineapple and the vegetables over a hot fire, turning them occasionally, until they are charred all over; about 10 minutes for the peppers, 20 minutes for the pineapple and onion. Transfer to a cooler side of the fire and continue to grill, turning occasionally, until tender but not overcooked. Transfer the vegetables to a platter and set aside to cool.

STEP 2: Cut the tough core away from the center of the pineapple and discard. Peel the skins off the peppers and remove and discard the seeds.

If you're making this as a relish: Finely chop half of the pineapple, onion, and peppers. Add the fresh cilantro, green onions, and serrano chiles and toss with the juices left from the vegetables. Season with salt and pepper.

If you're making this as a side dish: Cut the pineapple, peppers, and onions into large chunks, and serve alongside the tacos.

Recipe continued →



PIRI PIRI RECIPE

Makes 1 1/4 cups

Ingredients:

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| 1 red bell pepper, seeded and chopped | 1 1/2 garlic cloves, peeled |
| 1/2 Fresno chile pepper (red jalapeño), seeded and chopped | 2 1/4 teaspoons salt |
| 2 tablespoons fresh lemon juice (about 1/2 lemon) | 3/4 teaspoon sweet smoked paprika |
| 2 tablespoons red wine vinegar | 3/4 teaspoon ground cumin |
| 1 tablespoon granulated sugar | 1/2 teaspoon ground coriander |

Instructions:

Blend the ingredients together in a food processor and store in an airtight container in the refrigerator for up to 1 week.

Recipe continued →



CHIMICHURRI RECIPE

Makes 1 cup

Ingredients:

- 1 medium garlic clove, peeled
- 1/4 teaspoon red chile flakes
- 1 tablespoon Mexican oregano or regular oregano
- 1 bunch Italian parsley, chopped (stems included)
- 1 tablespoon red wine vinegar
- 1/4 to 1/2 cup extra-virgin olive oil, plus more if needed
- 1/2 teaspoon salt

Instructions:

STEP 1: Place all the ingredients in a blender in the same order as listed above.

STEP 2: Blend on medium speed until everything is incorporated and the consistency resembles a runny pesto. Add more olive oil if needed.

STEP 3: Let the chimichurri sit at room temperature for 15 minutes to let the flavors develop, then adjust seasoning with more salt or vinegar, if desired.