

Grilled Chipotle Flank Steak with Broiled Salsa

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I don't have such a hot reputation with the broiler – I tend to forget how hot it gets and burn things, which is exactly why salsa is perfect thing for me to use it for. Here, tomatoes, tomatillos, and bell and jalapeno peppers are roasted to a blackened crisp, peeled, blended, then “fried” over high heat on the stovetop to create a thick, spicy slather for tender, chipotle-rubbed, grilled flank steak. Eat the steak and salsa alone, or pile both into tacos.

This is a great recipe to prepare ahead (you can make the salsa up to 3 days ahead and marinate the steak the morning of), and throw on the grill when guests arrive.

TIME: 45 minutes active time, mostly 4 hours before serving

MAKES: 4 servings

For the steak:

2 large chipotle chilies (from a can, the kind in adobo sauce), finely chopped

Juice of 1 large lime

3 garlic cloves, finely chopped

2 tablespoons olive oil

2 teaspoons ground cumin

1 teaspoon salt

1 teaspoon chili powder

1 1/2 pounds flank steak

For the salsa:

1/2 pound Roma tomatoes

3/4 pound tomatillos, husks removed and rinsed

3 small jalapeno peppers

1 red bell pepper

1 large clove garlic, crushed

2 tablespoons olive oil

Salt and freshly ground pepper

About four hours before grilling, marinate the steak in the wet rub: Mix the chilies, lime juice, garlic, oil, cumin, salt, and chili powder in a small bowl until blended. Rub the mixture on both sides of the flank steak, and refrigerate, covered, for 4 to 12 hours.

Make the salsa: Preheat the broiler on its highest setting. Place the tomatoes, tomatillos, and all peppers on a foil-lined baking sheet and broil for 10 to 20 minutes (this will really depend on your broiler), turning occasionally, or until all sides of all the vegetables are *completely blackened*. (You may need to leave the bell pepper in a little longer than the other vegetables.) Transfer the vegetables to a large bowl and seal with plastic wrap, and let sit at least 15 minutes, or until cool. (The steam generated by the vegetables will lift their skins off and make them easier to peel.)

Peel and seed peppers, peel tomatoes and tomatillos (but keep seeds), and transfer them all to the work bowl of a food processor, along with the garlic. Process until smooth.

Heat a large skillet over medium-high heat. When hot, add the oil, then carefully pour in the salsa – it will splatter – and simmer, stirring, until the sauce darkens and thickens, about 3 minutes. Season with salt and pepper to taste, and set aside or refrigerate until ready to use (up to 3 days).

Prepare a gas or charcoal grill at medium-high heat, and grill the steak to desired doneness, about 3 to 4 minutes per side for medium-rare. Let the steak rest for 5 minutes (this is a good time to reheat the salsa, if you want to serve it warm). Slice it across the grain, and serve with the salsa.