



**A** VERY HOT GRILL was essential to quickly developing a flavorful crust on the meat before the center overcooked. Rubbing the steak with sugar first increased the char. While we love the addition of white pepper here, black pepper can be substituted. And a teaspoon of red pepper flakes brought noticeable heat, but the amount can be adjusted to your liking. During our testing we found that fish sauce varies in potency from brand to brand; start with 2 tablespoons and taste if you're not sure how strong yours is.

# Crying Tiger Steak

Serves 4

## INGREDIENTS

- 1 large shallot, sliced into very thin rings (about  $\frac{1}{3}$  cup)
- 3 tablespoons lime juice (about 2 limes)
- 4 teaspoons packed brown sugar
- $1\frac{1}{2}$  teaspoons kosher salt
- $\frac{3}{4}$  teaspoon ground white pepper
- $1\frac{1}{2}$  pounds skirt steak, trimmed and cut into 2 to 3 pieces
- 3 tablespoons fish sauce
- 1 teaspoon red pepper flakes
- $\frac{1}{2}$  cups (about 7 ounces) red or yellow cherry tomatoes, halved
- $\frac{1}{2}$  cup coarsely chopped fresh cilantro, plus cilantro sprigs for garnish (optional)
- $\frac{1}{2}$  cup coarsely chopped fresh mint

## INSTRUCTIONS

In a large bowl, combine the shallots and lime juice and let sit for 10 minutes, stirring occasionally. In a small bowl, combine 2 teaspoons of the sugar, the salt and white pepper. Pat the steak dry with paper towels, then rub all over with the sugar-salt mixture.

Prepare a grill for very high, direct heat. For a charcoal grill, spread a full chimney of hot coals evenly over half of the grill bed. For a gas grill, set all burners to an even, high flame. Heat the grill until hot, about 5 minutes, then clean and oil the cooking grate.

Grill the steak (directly over the coals, if using a charcoal grill) until charred all over and cooked to desired doneness, 2 to 4 minutes per side for medium-rare (depending on the thickness of the steak). Transfer the steak to a carving board and let rest for 10 minutes.

Meanwhile, add the fish sauce, pepper flakes and remaining 2 teaspoons of sugar to the shallot-lime juice mixture and stir until the sugar has dissolved. Thinly slice the steak against the grain, then transfer to the bowl along with any accumulated juices. Add the tomatoes, cilantro and mint and stir to combine. Transfer to a platter, garnish with cilantro sprigs, if desired, and serve.

**DON'T** ignore the grain of the steak. Skirt steak has obvious muscle fibers running from one end to the other. Cutting the steak with the grain will result in tough slices. Cutting across the grain shortens the muscle fibers, producing tender, juicy meat.