

Skirt Steak and Smashed Potatoes with Herb Dressing

Board dressing: take all of those flavorful juices that accumulate when the meat rests off your cutting board and pour them back over the meat, where they belong.

Ingredients:

2 pounds fingerling potatoes
3 large shallots, 2 sliced into ½-inch-thick rings, plus 1 finely chopped
5 tablespoons olive oil, divided
Kosher salt
1¼ pounds skirt steak, cut into 4 pieces

Freshly ground black pepper
1 garlic clove, finely chopped
1 cup parsley leaves with tender stems
½ cup mint leaves
2 tablespoons white wine vinegar

Directions:

Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Lay out a double layer of foil, at least 20" long. Arrange potatoes and sliced shallots along center of foil. Drizzle with 2 Tbsp. oil; season with salt. Bring up edges of foil and fold together to form a long, skinny packet. Place foil packet over direct heat, cover, and cook, turning occasionally and moving to cooler part of grill if needed, until a paring knife or skewer inserted through foil into potatoes slides easily into flesh, 35–45 minutes. Let cool slightly.

Meanwhile, season steak generously with salt and pepper and grill, turning occasionally, until deeply browned, about 4 minutes per side for medium-rare. Scatter garlic and chopped shallots on a cutting board and sit steak on top.

Carefully open foil packet and transfer potatoes to a platter. Gently crush with the side of a chef's knife; season lightly with salt. Slice steak and arrange on top of potatoes. Scatter parsley and mint over meat juices and shallots and garlic on cutting board and coarsely chop. Scoop mixture into a small bowl and mix in vinegar and remaining 3 Tbsp. oil. Drizzle herb dressing over steak and potatoes.

