

# Skirt Steak and Clams

[Doug Keiles of Ribs Within BBQ](#)

*From the Yale Appliance + Lighting Chef Series*

## **Skirt Steak and Clams**

**Serves: 6**

### **Ingredients:**

- **1-2 lbs. Skirt Steak (peeled)**
- **1 bag of clams (use your favorite, but I like littlenecks)**
- **½ bottle white wine**
- **1 stick butter**
- **Ribs Within BBQ salt (or your favorite season salt)**
- **Ribs Within Wahoo Beef Rub**
- **1 disposable ½ pan**

### **Methods:**

1. Rinse clams in cold water to remove sands and hairs
2. In half pan add wine and ½ stick of butter and 1 teaspoon salt. Add clams, toss, and set aside.
3. Cut skirt steak into 5" sections. Lightly rub with BBQ salt. Then rub with Wahoo Beef.
4. Turn Grill on high for 5-10 minutes to clean. Then set one burner on high, one on medium and, and one on low.
5. Place ½ pan of clams on high for 5 minutes with top closed. Open grill and stir clams in broth. Broth should come to a boil.

6. Put steak on medium section of grill for 3 minutes per side, then, move to low heat for 2 minutes per side for medium rare. Cook one minute longer per side for medium.
7. Remove from grill and let rest 5 minutes before cutting.
8. Clams should be popping open. If not, close grill for a few minutes. Remove opened clams and place in serving bowl. Continue until all clams are opened.
9. Remove pan and pour liquid over opened clams and serve.
10. Cut steak against the grain into  $\frac{1}{4}$ " slices.

Serving suggestions:

- Serve with crusty bread to soak up clam broth and meat juice.
- Use Ribs Within Hot Salt or Turbo Salt instead of BBQ salt if you like hot spicy food.