

TRB

The Rock Barn
Field - to - Fork

Grilled Skirts and Parrillera with Boiled Potatoes, Grilled Vegetables, and Chimichurri

1 coil parrillera
3 ea. pork skirts

1 lb. red potatoes, scrubbed
2 red bell peppers, seeds removed, sliced
2 yellow onions, sliced
4 ears of corn, shucked, broken in half
Olive oil and salt to taste

2 cups packed fresh Italian parsley leaves
4 medium garlic cloves, peeled and smashed
¼ cup packed fresh oregano (or 3 Tbl. dried)
¼ cup red wine vinegar
½ tsp. red pepper flakes
½ tsp. kosher salt
1 cup extra virgin olive oil
Black pepper to taste

Make the chimichurri. Put the parsley, garlic, oregano, vinegar, red pepper flakes, and salt in the bowl of a food processor fitted with the blade attachment. Process until finely chopped, stopping and scraping down the sides of the bowl with a rubber spatula as needed, about 1 minute total. With the motor running, stream in the olive oil. Scrape down the sides of the bowl and pulse a few times to combine. Add coarse-ground pepper and adjust salt to taste. Transfer the chimichurri to an airtight container and refrigerate for at least 2 hours (or up to 1 day) to allow the flavors to marry.

Preheat the grill. Whether you're cooking on gas or charcoal, oil and preheat your grill. Put a cast iron pan on the grill at the same time – you'll use it as a weight once you're cooking.

Boil the potatoes. Put the potatoes in a medium saucepan and cover with cold water by 2 inches. Salt the water generously. Bring to a boil over medium heat and cook the potatoes until tender, about 15 minutes. Drain and put aside.

Grill the vegetables. In a large bowl, toss the bell peppers, onions, and corn with a little oil and salt. If you have a slotted grill pan, or even a wire rack, lay it across the grill grate to help discourage runaway vegetables. Cook the peppers, onions, and corn until they're soft and nicely seared, turning as necessary, about 5-10 minutes. Return them to the bowl, taste, and adjust as necessary. Tent the bowl with foil and put it aside.

Grill the meats. Pat the pork skirts dry, rub with oil, and sprinkle with salt. Lay them out on the preheated grill and set a cast iron pan on top to keep them flat. Cook over medium high heat for about 3 minutes, then flip (again using the pan to keep them flat) and cook for an additional 2-3 minutes to an internal temperature of 135° F. Remove the skirts to a plate, tent with foil, and allow to rest while you cook the sausage. Once rested, thinly slice against the grain.

Cook the parrillera over medium-high heat, giving it a quarter turn about every 2 minutes. Then flip it (without breaking the coil, if possible) and cook until a meat thermometer reads 160°, maybe 2-4 minutes more.

Assemble and serve. Heap the grilled vegetables and boiled potatoes on a large platter. Distribute the sliced skirts over the top, and lay the grilled parrillera in the center. Spoon chimichurri over everything, and serve family-style with extra chimi on the side.