

## CHEF MURPHY'S RECIPES

### Grilled Skirt Steak

Serves 4

Skirt Steak is a seriously underrated cut of beef, which means it's imminently affordable for the home cook. I love how this great, flavorful cut stands up to marinades.

½ cup olive oil, plus more for the grill  
¼ cup fresh thyme  
2 garlic cloves  
2 teaspoons freshly ground black pepper  
2 pounds of skirt steak

1. In a large bowl, combine the olive oil, thyme, garlic, and pepper. Add the steak, toss to coat, cover, and refrigerate for at least 1 hour or preferably overnight. You can also do this in a large resealable plastic bag.
2. Preheat a grill or heat a grill pan over moderately high heat until hot.
3. Lightly dip several paper towels in oil and carefully wipe the grill grate. Remove the steak from the marinade, scraping off any excess. Just before cooking, season the steaks liberally with salt and pepper. Place the steak on the grill and cook for 3 to 4 minutes per side for medium-rare and 1 to 2 minutes longer for medium. Transfer the meat to a cutting board, tent with foil, and let stand for 10 minutes before slicing. Slice the steaks against the grain into bite-size pieces.

### Spaghetti Alla Carbonara

Serves 4

2 tablespoons olive oil  
8 ounces pancetta or thick bacon, diced  
4 large eggs, at room temperature  
1 cup (2 ½ ounces) freshly grated Parmigiano-Reggiano cheese  
1 teaspoon freshly ground black pepper  
Kosher salt  
1 pound spaghetti

1. In a large sauté pan, heat the oil over medium heat until shimmering. Add the pancetta and cook until it is browned and the fat has rendered, about 5 minutes. Reduce the heat to the lowest setting and keep warm.
2. In a large bowl, mix together the eggs, cheese, and pepper until uniform.
3. Fill a large pot with water and add enough salt so the water tastes like seawater, and bring to a boil. Add the pasta and cook according to the directions on the package until al dente. Drain and transfer to the bowl with the egg mixture and add the pancetta, along with all the fat from the pan. Toss with the egg and cheese mixture and the pancetta until the eggs are cooked and the pasta is coated and creamy, about 1 minute. Serve immediate.

## **Grilled Romaine**

Serves 4

If you've never grilled romaine lettuce, you're in for a treat. Strange as it may sound, grilling romaine totally changes the flavor of the lettuce and, dare I say, makes it better. It's as if romaine finally finds its purpose, developing a smoky, almost meaty quality. This is a simple dish: Wash the dirt off the leaves, leave a few flecks of water to help with steaming, and throw the romaine on the grill.

2 large (or 4 small) heads romaine lettuce, halved lengthwise, cores left intact

3 tablespoons olive oil, plus more as needed

Kosher salt

Freshly ground black pepper

¼ cup fresh lemon juice (from about 2 lemons)

1. To clean the romaine, place the halves in a large bowl (or several bowls) filled with cold water. Swoosh the lettuce gently in the water and let it sit for 10 minutes— the dirt and grime will settle to the bottom of the bowl. Gently lift the lettuce out of the water and rinse the bowl. Repeat the cleaning process until the water remains clean after you've swished the leaves around in it. Gently pat the lettuce dry around and between the leaves to remove as much moisture as possible. Rinse and dry the bowl, and place the lettuce back in it.

Season the lettuce with the olive oil and salt and pepper to taste, and gently toss to combine.

2. Heat a grill or preheat a grill pan over medium to medium-high heat.

3. Place the romaine halves on the grill, cut side down, and grill until well marked, about 2 minutes. Rotate the romaine 45 degrees and grill until well marked, 2 minutes more. If doing this on a grill pan, you may need to work in batches. Transfer the romaine halves to a cutting board and chop them into 2- inch pieces. Place the romaine in a large bowl, toss with the lemon juice, and serve immediately.

## **Roasted Tomato Salsa**

Serves 4

2 medium tomatoes (about 1 pound), cut into thick wedges

1/2 large red onion, peeled and cut into thick wedges

1 small or 1/2 large jalapeno pepper

1 small garlic clove, peeled

1/2 cup packed cilantro leaves

1/2 tablespoon chipotle in adobo, plus more to taste

1/4 cup canola or another neutral oil

1/4 teaspoon kosher salt

Heat the oven to 450 degrees and position the rack in the middle. Line a shallow baking sheet with parchment paper and place tomatoes, onions, jalapeno, and garlic on parchment. Transfer to the oven and roast until charred and soft, 15 to 20 minutes for onions and garlic, and 30 to 35 minutes for tomatoes. Transfer the vegetables to a blender and add cilantro, chipotle and salt. Puree the vegetables on medium speed until uniform, and with the motor running, slowly add oil to emulsify until incorporated. If the consistency of salsa is too thick, add water, 1 tablespoon at a time, to adjust consistency to a smooth puree. Taste and adjust seasonings and let cool before serving, or cover and refrigerate until needed.