

Achiote marinated skirt steak recipe from Second Story



MANHATTAN BEACH, Ca. Oct. 2011— Chef Vania Almeida's Skirt Steak Marinade, served at [Second Story](#) in the Belamar Hotel on Manhattan Beach, Ca, is the perfect cooler weather fall dish, although with its layers of flavor and celebratory mix of herbs, the dish sells all year longtop. The California style eatery in the breezy coastal community of Manhattan Beach serves breakfast and dinner, classic cocktails, wines by the bottle and glass, and a variety of beers.

Skirt steak marinade

(Yields enough for 10 pounds of meat)

- 1 onion sliced
- 2 bunches cilantro chopped
- 3 cups orange juice
- 1 cup oil
- 1 cup garlic sliced
- Salt and pepper
- 1/2 cup achiote paste*

Place all ingredients in a bowl and whisk together.

Place steak into marinade mixture and allow to marinate overnight.

*Achiote paste combines crushed achiote, also known as annatto seed, with vinegar, salt, garlic and spices.

Orange red in color, it's used often in Mexican dishes. The achiote seed flavor is said to be slightly nutty, sweet and peppery.

Skirt steak

(Serves 2)

2 6-ounce skirt or flank steaks

Place on hot grill and cook to desired temperature.

Pasilla chili risotto



Skirt steak

(Serves 2)

1 pasilla chili, roasted, peeled and diced

2 cups arborio rice

1 tbsp butter

1/4 cup oil

1/2 yellow onion, diced

1/2 cup white wine

6 cups chicken broth

1 cup parmesan cheese, grated

Salt and pepper

In a hot pan, add oil, butter and onions. Cook until onions translucent, add risotto, white wine and 2 cups of chicken broth.

Keep adding chicken broth little by little, one cup every 5 minutes. Mixing periodically.

When all chicken broth is added and the rice is al dente, turn off heat, add pasilla chili, parmesan, salt and pepper

Oven roasted salsa

4 roma tomatoes

1 yellow onion, peeled and cut in 4

3 tomatillos

4 cloves of garlic

2 serrano chilis

3 tbsp olive oil
Salt and pepper

Place all ingredients in a sheet pan, drizzle with oil, add salt and pepper and place it in the oven for 20 minutes. Blend mixture.

Serve as shown with tortilla chips, steamed or sautéed pea shoot tendrils, sautéed fresh corn.

Second Story

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