

Dayton Street Grille's Grilled Skirt Steak with Caponata and Potatoes

Skirt steak:

4- 6 oz pieces of skirt steak
Marinade $\frac{3}{4}$ cup olive oil
 $\frac{1}{4}$ cup balsamic vinegar
1 tablespoon garlic powder
1 tablespoon onion powder
1 teaspoon dried thyme
1 teaspoon dried oregano
 $\frac{1}{2}$ teaspoon dried pepper flakes
1 teaspoon kosher salt
1 teaspoon fresh cracked pepper

Combine all ingredients over skirt steak. This is a quick marinade but can also be marinated over night.

Grilled Caponata:

2 zucchini split in half lengthwise
1 medium eggplant $\frac{1}{2}$ inch slices lengthwise
1 large red onion, peeled and sliced into $\frac{1}{4}$ -inch thick slices
4 plum tomatoes, halved stem removed
Olive oil, for brushing vegetables, plus $\frac{1}{2}$ cup
Salt and freshly ground pepper
 $\frac{1}{4}$ cup green olives, chopped
2 tablespoons capers, drained
2 tablespoons pine nuts, toasted
3 cloves garlic, finely chopped
Pinch red pepper flakes
 $\frac{1}{4}$ cup red wine vinegar
2 teaspoons honey
3 tablespoons finely chopped flat-leaf parsley

Brush eggplant, onion slices, and tomatoes with olive oil and season with salt and pepper, to taste. Grill the eggplant, zucchini and onions until cooked. Grill the tomatoes until charred and slightly soft. Remove the vegetables from the grill and cut into $\frac{1}{2}$ -inch dice. Place the vegetables in a medium bowl and add the olives, capers and pine nuts. To make the dressing Mix together the garlic, red pepper flakes, vinegar, and honey in a small bowl. Season with salt and pepper, to taste. Slowly whisk in about $\frac{1}{2}$ cup olive oil until dressing is emulsified. Pour the dressing over the vegetables, add the parsley and mix.

Potato salad:

1 pound Yukon potatoes
 $\frac{1}{4}$ pound Applewood smoked bacon
1 medium onion, small diced
2 stalk celery, small diced
1 tablespoon whole grain mustard
 $\frac{1}{2}$ teaspoon sugar
 $\frac{1}{2}$ cup cider vinegar

Salt and freshly ground black pepper
2 Tablespoons rough chopped parsley

Cook potatoes in boiling salted water until cooked through, drain the potatoes. Cut potatoes into $\frac{1}{4}$ inch slices while still hot, add the sugar, mustard and vinegar mix with the potatoes being careful not to break up the potato disks

Cook bacon until about $\frac{3}{4}$ of being crisp, add onion and celery, cook until onion and celery are transparent, add to potatoes and combine add salt and pepper to taste and toss in parsley . Serve warm.

To Serve:

In the center of a 4 large round dinner plate divide the potato salad into the center of each plate. Cut each portion of skirt steak into $\frac{1}{4}$ inch strips widthwise and place on top of potato then top the skirt steak with the caponata. Garnish with fresh chopped herbs.