



## **CHARRED SKIRT STEAK, CORN PANCAKES, AND JICAMA SLAW**

From the EPCOT® International  
Food & Wine Festival

### **INGREDIENTS**

**SERVES 6**

#### **JICAMA SLAW**

1 cup peeled jicama, julienned with mandoline  
1/2 cup peeled carrots, julienned with mandoline  
1/4 cup red onion, thinly sliced, 2-inch-long pieces  
1 teaspoon finely diced Fresno or jalapeño pepper  
1 cup white vinegar  
1 teaspoon coarse salt  
Pinch freshly ground black pepper  
3 tablespoons sugar  
2 teaspoons canola oil  
1/4 teaspoon chopped flat-leaf parsley

#### **CILANTRO CREAM**

1/4 cup sour cream  
1/2 cup mayonnaise  
1 to 2 tablespoons chopped cilantro  
2 tablespoons lime juice  
1 teaspoon minced garlic  
Pinch coarse salt

#### **CORN PANCAKES**

2 large ears yellow corn, shucked  
1 large egg  
3 tablespoons water  
3 tablespoons whole milk  
Pinch coarse salt, freshly ground black pepper  
1/2 cup masa harina  
1 teaspoon canola oil, more as needed

#### **MARINATED SKIRT STEAK**

3 tablespoons chopped flat-leaf parsley  
3 tablespoons chopped cilantro  
1/4 teaspoon dried oregano  
1 teaspoon minced garlic  
1/2 teaspoon chopped Fresno or jalapeño pepper  
1/4 teaspoon chopped serrano pepper  
2 tablespoons diced red onion  
1 pinch coarse salt  
1 pinch freshly ground black pepper  
1 pinch smoked Spanish paprika  
1 pinch chili flakes  
2 tablespoons red wine vinegar  
1/4 cup canola oil  
1 pound skirt steak

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### DIRECTIONS

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#### **FOR MARINATED SKIRT STEAK:**

1. Place all ingredients except steak in blender and purée until smooth.
2. Taste and adjust seasonings.
3. Put steak in large zip-top bag and add marinade. Refrigerate several hours or overnight.

#### **FOR JICAMA SLAW:**

1. Julienne jicama and carrots with mandoline and place in glass bowl. Add onion and diced pepper.
2. Blend vinegar, salt, pepper and sugar at medium speed in blender.
3. With blender running, slowly add oil.
4. Stir in parsley and adjust seasonings. Pour dressing over slaw.
5. Transfer to glass bowl or zip-top bag and marinate in refrigerator at least 4 hours.

#### **FOR CILANTRO CREAM:**

1. Combine all ingredients in blender and purée until smooth. Adjust seasoning if necessary.
2. Transfer to bowl, cover and refrigerate for at least 1 hour.

#### **FOR CORN PANCAKES:**

1. Smoke corn over hickory wood chips at 220°F degrees for 20 minutes. Remove from heat, cool and cut kernels from cob. Divide into 2 equal portions.
2. Purée egg, water, milk, salt, pepper, and half of corn in food processor until smooth.
3. Transfer to a medium-size bowl and fold in masa harina and remaining corn.
4. Heat canola oil in a medium-size skillet over medium-high heat. Pour a heaping tablespoon of batter into skillet and spread to about 1/4-inch thickness. Cook for about 4 minutes or until golden brown, flipping halfway through. Cook in batches and keep warm until ready to serve. (This step can be done while steak is resting.)

#### **TO SERVE:**

1. Remove steak from marinade and grill over charcoal to medium rare. Remove from heat and rest 10 minutes. Slice thinly against grain.
2. Place pancake on serving plate, top with steak, slaw and cilantro cream.

**Cook's Note:** If you don't have time to make the corn pancakes, you can serve with store-bought corn tortillas—fry them in a heavy skillet over medium-high heat with 2 tablespoons hot oil for about 10 to 30 seconds on each side until browned and cooked (they will still be pliable). Drain on paper towels and keep warm until ready to serve.