SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu Inside Skirt Steak

with Citrus-Garlic Marinade & Grilled Street Corn

A flavorful, tender Wagyu favorite with a vibrant citrus-garlic marinade and classic grilled street corn.



Bright Citrus • Bold Sear • Ranch Raised

FULL RECIPE & CHEF TIPS ON PAGE 2

Wagyu Inside Skirt Steak

with Citrus-Garlic Marinade & Grilled Street Corn

INGREDIENTS

- ☐ 1 1/2-2 lb Sunday River Ranch Wagyu inside skirt steak
- ☐ 3 tbsp fresh lime juice; 2 tbsp orange juice
- ☐ 2 tbsp olive oil; 3 garlic cloves, minced
- ☐ 1 tsp ground cumin; 1 tsp kosher salt; black pepper
- ☐ 4 ears corn, husked
- ☐ 3 tbsp mayonnaise; 2 tbsp sour cream
- ☐ 1/3 cup crumbled cotija cheese
- ☐ 1/2 tsp chili powder; cilantro and lime wedges

DIRECTIONS

1. Marinate briefly.
Whisk lime and orange juices, oil, garlic, cumin, salt, and pepper. Coat steak and refrigerate 30-60 minutes. Avoid an extended acidic marinade.

2. Prepare street corn.
Heat grill to medium-high. Grill corn 8-12 minutes, turning until charred and tender. Mix mayonnaise and sour cream; brush over corn and sprinkle with cotija, chili powder, and cilantro.

3. Grill the Wagyu.
Remove steak from marinade and pat dry. Grill over high heat, roughly 2-4 minutes per side depending on thickness. Use an instant-read thermometer rather than time alone.

4. Rest and slice.
Transfer steak to a board and rest 5-10 minutes. Slice into shorter sections, then cut thinly against the grain. Serve with grilled street corn and fresh lime.

RANCH TIP

Inside skirt has a pronounced grain: always slice across it. For a medium-rare preference, aim for about 130-135°F after resting; USDA recommends 145°F and a 3-minute rest for whole beef cuts.