SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu Outside Skirt Steak

with Cowboy Butter & Charred Peppers



Bold Sear • Cowboy Butter • Ranch Raised

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INGREDIENTS

- ☐ 1 1/2-2 lb Sunday River Ranch Wagyu outside skirt steak
- ☐ Kosher salt and freshly cracked black pepper
- ☐ 2 bell peppers (red and yellow), cut into strips
- ☐ 1 tbsp high-heat oil, plus a little for peppers
- ☐ 4 tbsp unsalted butter, softened
- ☐ 2 garlic cloves, finely minced
- ☐ 1 tsp Dijon mustard; 1 tsp fresh lemon juice
- ☐ 1 tbsp parsley; 1 tsp chives; pinch red pepper flakes

DIRECTIONS

1. Make cowboy butter.
Mix softened butter with garlic, Dijon, lemon juice, parsley, chives, and red pepper flakes. Refrigerate while you prepare the steak.

2. Char the peppers.
Heat a cast-iron skillet or grill to medium-high. Toss pepper strips lightly in oil and cook 5-7 minutes, turning until tender with charred edges. Set aside.

3. Sear the Wagyu.
Pat steak dry and season with salt and pepper. Sear over high heat about 2-4 minutes per side, depending on thickness, until a deep crust develops. Check temperature with a thermometer.

4. Rest and serve.
Rest steak 5-10 minutes. Cut into shorter sections if needed, then slice thinly against the grain. Top with cowboy butter and serve alongside the peppers.

RANCH TIP

Outside skirt is prized for its rich flavor and distinct grain. Slice thinly across the grain for tenderness. For medium-rare preference, target about 130-135°F after resting; USDA recommends 145°F and a 3-minute rest for whole beef cuts.