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## Grilled Molokai Livestock Cooperative Skirt Steak with Black Kiawe Salt and Big Island Hearts of Palm Relish

Yield: 4 portions

### The Relish

½ Cup	Rice vinegar
2 oz.	Sugar
½ tsp.	Salt, Kosher
1 clove	Garlic, small, crushed
3 oz.	Big Island Hearts of Palm, medium dice
1 oz.	Red Bell pepper, medium dice
1 oz.	Yellow Bell Pepper, medium dice
1 oz.	Red Onion, medium dice
1 tsp.	Kiawe Charcoal, Ground black to a powder
1 Tbsp.	Kosher Salt
4 pieces	Molokai Livestock Cooperative Skirt Steaks, 5 oz. per Steak
4 bags	Vacuum Sealing Bags



1. Bring Rice Vinegar, sugar, salt, and garlic to a simmer
2. Pour pickling liquid over the Hearts of palm, red and yellow bell peppers and red onions. Let cool, about 1 hour.
3. Mix the Kosher salt and Kiawe powder together and reserve for later use
4. Place the Skirt steak in bag
5. Vacuum seal steaks
6. Using a thermal circulator. Place Steaks into a Hot water bath set at 130° F for 45 minutes
7. After 45 minutes of cooking, remove the steaks from the bags and place on a hot grill to develop grill marks
8. While waiting for the steaks to cook, drain the relish and reserve
9. Remove from the grill and slice thinly across the grain of the meat
10. Season Steak with the Kiawe salt and garnish with the drained Big Island Hearts of Palm Relish