

Chimichurri Sauce

September 27th, 2018

Prep Time: 00:30

Cook Time: 00:00

Chimichurri is the quintessential Argentine Flavor. Chimichurri can be used as a marinade to flavor roasts and steaks before cooking and it can be used as a finishing sauce for meats at the dining table.

Ingredients:

1/4 cup Hot Water

1 pinch of Salt

2 Teaspoons Dried Oregano

2 Ounces (2 Cup) fresh Curly Parsley Leaves or 1/2 Cup dried Parsley

1 Ounce (1 Cup) fresh Cilantro Leaves or 3 Tablespoons dried Cilantro

1 Teaspoon Red Pepper Flakes

3 Garlic Cloves, minced or 1/2 Tablespoons Garlic Powder

1/4 Cup Red Wine Vinegar

1/2 Cup Olive Oil

Directions:

Combine Hot Water, Dried Herbs, and Salt in small bowl; let stand for 5 minutes to soften the Herbs.

Meanwhile, pulse Parsley, Cilantro, Garlic, and Pepper Flakes in food processor until coarsely chopped, about 10 pulses.

Add water mixture and Vinegar to the mixer and pulse a few more times to combine.

Transfer mixture to medium bowl and slowly whisk in Oil until incorporated and mixture is emulsified.

Note: Using a food processor or blender to mix in Olive Oil can break down the Olive Oil and cause a bitter flavor. For best results, pulse the food processor or whisk in the Olive Oil by hand.

Cover with plastic wrap or a clean towel and let stand at room temperature for at least 1 hour.

Chimichurri Sauce can be refrigerated for up to 2 weeks; bring to room temperature and re-whisk before serving.