

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 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.

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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.