

Chimichurri Sauce

INGREDIENTS:

Fresh flat-leaf parsley
Garlic cloves
Oregano
Cilantro
Red wine vinegar (or white wine vinegar)
Lemon juice
Salt and Black pepper
Extra Virgin Olive Oil

INSTRUCTIONS:

1. In a food processor, add 2 bunches cilantro, one bunch oregano, one bunch flat parsley, 3 garlic cloves, 2 tbs. Red wine vinegar, and the juice of one lemon and pulse.
2. Scrape down the sides and pulse again.
3. Add 1/4 cup olive oil.
4. Pulse again. (can add more if you want it thinner)
5. Add salt and pepper to taste and pulse once again for 30 seconds.

I use as a marinade on tri tip, flank steak and chicken and when I make it a little thinner, I use it as a salad dressing, too! It's very versatile and flavorful!