

## Chimichurri - From Argentina

Chimichurri is the indispensable green sauce always served with grilled red meats in Argentina. It is equally delicious on grilled poultry, fish and vegetables. The standard herbs are fresh parsley and oregano. The sauce can range from thick to thin and is spooned or poured over the grilled foods. The recipe below is based on one by Francis Mallmann, one of Argentina's best known chefs; it is from his book "Seven Fires". It is quite a runny sauce because of the amount of water used. Use less water for a thicker sauce. Mallmann laments the 'gourmetisation' of this traditional dish by significantly altering the ingredients, however, we do often make a chimichurri style sauce using additional herbs such as tarragon, basil, mint and coriander.

### For two to four people:

- ¼ to 1 cup boiling water
- 1 tbsp cooking salt
- 4 to 6 cloves garlic, peeled
- 1 cup packed flat leaf parsley leaves
- ½ to 1 cup fresh oregano leaves
- ½ tsp crushed red chilli flakes
- ¼ cup red wine vinegar
- ½ cup extra virgin olive oil

*(Option: After making pesto or salsa verde, use the hot water in the recipe to rinse down the herby residual then add the other ingredients for an interesting 'chimichurri'.)*



### Method:

Make the chimichurri a day or two before needed, to allow the flavours to blend.

Combine the hot water and salt. Proceed by hand or with a machine.

On a board, finely mince the garlic, parsley and oregano with a sharp knife; add to a container then combine with the vinegar first, the oil next and then the hot water. Or combine all ingredient using a food processor or stick blender.

Transfer the chimichurri to a suitable jar or container. Cover and refrigerate until needed.

Spoon over grilled meats, poultry, fish and vegetables. Or use to baste food while grilling.

### Serve:

Enough for 2 to 4 servings, depending on how it is to be used.

### Equipment:

Mortar and pestle, or chopping board and knife, or stick blender or food processor.

### Difficulty and Time:

Not difficult (2/5). 5 to 10 minutes to prepare.

### Notes and variations:

- Try this 'classic' method first before experimenting with other ingredients.
- Also see Pesto and Salsa Verde recipes.