

Chimichurri Sauce

Loosely based on a Tyler Florence recipe



An Argentine sauce for grilled meat.

- 6 large garlic cloves
- 1 whole jalapeno, seeded, chunks
- 2 tablespoons yellow onion, coarsely chopped
- 1/4 cup red wine vinegar
- 1 bunch fresh flat-leaf parsley, chopped in big pieces
- 1 1/2 tablespoons dried oregano (use 3x as much fresh if you have it)
- 2 whole limes, juiced [use lemons in a pinch]
- 1 cup olive oil
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 12

Tomato is an optional ingredient - some Argentinians use quite a bit. They probably wouldn't make it in a food processor, though. And many native recipes don't even add oil to it!

1. Into the bowl of a food processor fitted with the steel blade and with motor running, drop the garlic cloves, then add jalapeno and onion. Process until it's finely minced.
2. Open the bowl and add the vinegar, parsley, oregano, and lime juice. Process JUST enough to coarsely chop all the parsley, then add the olive oil, salt and pepper and continue to process, but do NOT puree completely. You want to have some parsley texture. Set aside for at least an hour to allow the flavors to marry.
3. Spoon some chimichurri over grilled meat and serve with the remaining sauce at the table.

Per Serving (excluding unknown items): 170 Calories; 18g Fat (92.3% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 160mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.