

Argentinian Chimichurri Sauce

Ingredients:

1 cup lightly packed chopped parsley (ideally, flat leaf "Italian" parsley)
3 to 5 cloves garlic, minced
1 teaspoon salt
1/2 teaspoon freshly ground pepper
1/2 teaspoon chili pepper flakes
2 tablespoons fresh oregano leaves (optional)
2 tablespoons shallot or onion, minced
3/4 cup vegetable or olive oil
3 tablespoons sherry wine vinegar, or red wine vinegar
3 tablespoons lemon juice

Place all chimichurri sauce ingredients in a blender or food processor and pulse until well chopped, but not pureed. Reserve.
This sauce is best over grilled steak!

Credit: Bob Blumer