



CHIMICHURRI, BY CHEF CHARLES

INGREDIENTS:

- 1 head garlic, separated into cloves and peeled
- 1 cup packed fresh flat-leaf parsley leaves
- 1 cup fresh oregano leaves
- 2 teaspoon crushed red pepper flakes
- 1/4 cup red wine vinegar
- 1/2 cup extra virgin olive oil
- 1/2 cup water
- 1 tsp course salt

YIELDS:

2 cups

CHEF'S NOTES & FUN FACTS:

- The chimichurri sauce can be kept refrigerated for up to 3 weeks.
- Pairs wonderfully with grilled meats.
- Mise en place (French pronunciation: [mi ză 'plas]) is a French culinary phrase which means "putting in place" or "everything in its place".

DIRECTIONS

1. Mince the garlic very finely, and put in a medium bowl.
2. Mince the parsley and oregano, and add to the garlic, along with the red pepper flakes.
3. Whisk in the red wine vinegar, then the olive oil.
4. In a separate bowl, mix together the water and course salt. This is called "salmuera." Salmuera is Spanish for 'brine,' or even more simply put... salt water.
5. Add the salmuera to the main bowl of ingredients, whisk in.
6. Transfer to a jar with a tight-fitting lid, and keep in the refrigerator. Let the flavors mingle for at least one day before serving.

BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®