



— EST. 1980 —



PAIRS  
WELL WITH:  
CABERNET  
SAUVIGNON

## GRILLED STEAK WITH CHIMICHURRI

*Servings 4*

Instructions:

Pat dry:

**4 beef steaks or 2 larger steaks, 1¼ to 2 inches thick**

Season both sides with:

**Salt and black pepper to taste**

If desired, rub with the cut side of:

**1 garlic clove halved**

Grill or broil the steaks, turning them once just past the halfway point in the cooking time. Thicker steaks may require broiling farther from the heat or moving the steaks to a cooler section of the grill to complete the cooking. Let rest 5 minutes before serving.

### **Chimichurri Sauce**

Whisk together thoroughly in a small bowl:

**½ cup olive oil**

**¼ cup red wine vinegar**

Stir in:

**½ cup finely chopped onion, shallot, or green onion**

**⅓ cup finely chopped parsley**

**4 garlic cloves, finely chopped**

**(1 tablespoon finely chopped oregano)**

**¼ teaspoon cayenne pepper, or to taste**

**¼ teaspoon black pepper, or to taste**

**Salt to taste**

Cover and let stand for 2 hours to allow the flavors to develop. The sauce will keep, covered and refrigerated, for up to 2 days. Serve over meat.





## RECIPE NAME

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