



ENERS
N A L

Chimichurri Sauce

Sat, 11/21/2009 - 15:08 -- Roger Doiron

Introduction:

Chimichurri is Argentina's national condiment and a requirement for the famous Argentine asado or barbecue. The recipe for chimichurri that follows is only one of many, but it is typical of those you will find in the Pampas. Some locals use it as a salad dressing as well. It can be served with any broiled or roasted meat or poultry.

Preparation:

Puree all ingredients in processor. Transfer to bowl. Can be made 2 hours ahead. Cover and let stand at room temperature.

Image (optional):

Crops:

[parsley](#) [1]

Cuisine:

[Central/South American](#) [2]

Recipe Type:

[sauces](#) [3]

Ingredients:

- 1 cup (packed) fresh Italian parsley
- 1/2 cup olive oil
- 1/3 cup red wine vinegar
- 1/4 cup (packed) fresh cilantro
- 2 garlic cloves, peeled
- 3/4 teaspoon dried crushed red pepper
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt

Group content visibility:

Use group defaults

Source URL: <http://kgi.org/recipes/chimichurri-sauce>

Links:

[1] <http://kgi.org/crops/parsley>

[2] <http://kgi.org/cuisine/centralsouth-american>

[3] <http://kgi.org/recipe-type/sauces>