

Chimichurri Sauce - Frank's

Source: Food Network (Get Grilling, Meredith 2005)

Ingredients

- 6 cloves garlic, sliced
- 2 shallots, sliced
- 2 cups packed fresh flat-leaf parsley
- ¼ cup fresh oregano leaves
- 1 heaping tbsp kosher salt
- 1 tsp crushed red pepper flakes
- 1 cup olive oil
- ½ cup red wine vinegar
- ¼ cup water

Method

Pulse the garlic, shallots, parsley, oregano, salt, and red pepper in a food processor until roughly chopped.

Add the oil, vinegar, and water and pulse to make a textured sauce. Transfer to a serving bowl.

Notes

Make sure to pluck the oregano leaves off the stems - hard stems make the sauce a little too textured. Toss the herb stems on the fire to flavor whatever you are grilling.