

Chimichurri

<http://userealbutter.com/2010/05/02/chimichurri-recipe/>

from Puerto Viejo restaurant in Buenos Aires as featured in Saveur issue #35

10 cloves garlic, peeled and finely minced
2 cups flat-leaf parsley, minced (should yield 1/2 cup when minced)
2 tbsps dried oregano
1 tbsp red pepper flakes
1 cup olive oil
1/4 cup red wine vinegar
salt
pepper, freshly ground

Combine the garlic, parsley, oregano, and red pepper flakes in a bowl. Mix together. Whisk in the olive oil and the vinegar. Season with salt and black pepper to taste. Let sit for at least 2-3 hours. Serve with grilled or roasted meats. Store refrigerated in a glass jar. Will keep for up to 1 week. Makes about a cup.