

Chimichurri Sauce - Central America

Ingredients:

1 bunch Flat Leaf Parsley
8 cloves Garlic, minced
3/4 C extra virgin Olive Oil
1/4 C Red Wine Vinegar
1 Lemon wedge (juice of)
1 T red onion, diced
1 t dried oregano (optional) or basil
1 t Black Pepper, ground
1/2 t Salt



Instructions:

Pulse parsley in processor to chop.

Add remaining ingredients and blend.

Separate sauce into equal parts.

(Use half for basting or marinade).

(Use other half for table service).

Serve it with grilled skewers of sweet potato pieces.

For Red Chimichurri add Roasted Red Peppers & 2T Lime Juice.

This goes great on any grilled or broiled seafood.

