

# Chimichurri

From gaucho campfires to society weddings, you can always find chimichurri in Argentina.

The basics – olive oil, parsley and oregano – never vary, but the rest is up to the ingenuity of the chef and local tradition.

Serve with Asada, grilled or roasted beef, poultry, seafood and vegetables.

## SALMUERA

Salmuera (brine) is a fantastic, yet overly simple, concoction to use as a basting sauce. Salt is largely the only seasoning used on barbecued meats in Argentina. Salmuera stays in line with that tradition, yet also includes the added benefit of keeping meats that require lengthy cooking times from drying out.

### FOR THE SALMUERA

1 cup water  
1 Tablespoon coarse salt

To make the salmuera, bring the water to a boil in a small saucepan. Add the salt and stir until it dissolves. Remove from the heat and allow to cool.

### FOR THE CHIMICHURRI

1 head garlic (separated in cloves & peeled)  
1 cup packed fresh flat-leaf parsley  
1 cup fresh oregano leaves  
2 teaspoons crushed red pepper  
¼ cup red wine vinegar  
½ cup extra virgin olive oil

Mince the garlic very fine and put in a medium bowl. Mince the parsley and oregano and add to the garlic, along with the red pepper flakes. Whisk in the red wine vinegar and then the olive oil. Whisk in salumera. Transfer to a jar with a tight-fitting lid, and keep in the refrigerator.

Chimichurri is best prepared at least 1 day in advance, so the flavors have a chance to blend. Makes about 2 cups.

Serve with a good Malbec like Argento Malbec, Tomero Malbec, or Vistalba Corte C (Malbec blend).

Recipe from Francis Mallmann's *Seven Fires* cookbook.

