

Chimichurri Sauce

Swick

Makes 2 cups | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Making the Sauce

- 1 tsp sea salt
- 1/2 cup warm water
- 1 bunch flat-leaf parsley, finely chopped
- 1 tbsp fresh oregano, finely chopped
- 4 cloves garlic, minced
- 1/2 cup roasted red pepper, small dice
- 1/4 tsp cumin seeds, toasted and ground in mortar and pestle
- 1 tbsp sweet paprika
- 1 tbsp dry oregano
- 1 1/2 tsp dried red pepper flakes
- 1/2 tsp ground black pepper
- 1/4 cup white vinegar
- 1 tbsp red wine vinegar
- 1/2 cup extra-virgin olive oil

In a medium-sized bowl, whisk the salt and warm water together to dissolve; set aside. In Spanish, this is called salmuera (salty water).

Once the salt has dissolved, combine all of the ingredients. Gently whisk in the olive oil. Taste for seasoning, adding more salt as desired.

Adjust the seasonings, if desired. Place in a clean jar with a tight-fitting lid and store in the refrigerator. Bring to room temperature before serving.

Chef's Notes

To roast your own red peppers, first, preheat the grill to high heat.

Alternatively, the peppers can be roasted in 500°F (260°C) oven or cooked under the broiler. When cooking the oven, the oil is not necessarily needed, so feel free to omit, if desired.

Once the grill is hot, place the peppers onto the grill and close the lid. Let cook for a few minutes until the one side starts to char. Then rotate and continue to cook—with the lid closed. Keep turning and cooking until the peppers are charred all over. This should take around 15 to 20 minutes. Once done, remove and let sit, until cool enough to handle.

Note: When you remove the peppers from the grill, check to see if they feel quite firm. If so, place them into a bowl and cover them with plastic wrap to sweat. Not only will this continue to cook them, but it will also make them easier to peel.