

Chimichurri Sauce

1 cup fresh parsley

1/4 cup fresh cilantro (sub arugala, more parsley or other green if you don't like it)

1/2 cup onion, chopped rough

2 garlic cloves

About 2 teaspoons fresh oregano leaves

LOTS of ground black pepper, at least 1/2 teaspoon or more

1/2 teaspoon crushed red chile flakes

Sea or kosher salt, to taste

1/2 cup red wine vinegar (or white wine vinegar with a splash of red wine, or all white)

1/2 to 3/4 cup extra virgin olive oil, or until sauce is covered

Combine all ingredients in a food processor or blender until finely minced, scraping down the sides as needed. Taste for additional seasonings, and add as needed.

Allow to stand for 30 minutes, then add more oil after rest time if it's not covered with at least 1/4 inch of oil.

Cover and chill (I put mine in a Bell canning jar) for at least 3 hours or overnight. Overnight is better. Bring to room temperature at least an hour before serving. Serve over grilled steak, chicken, or fish, or use it as a marinade. Enjoy!