

LOVE THY CARROT

real food made with love

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CHIMICHURRI SAUCE

This recipe makes about $\frac{3}{4}$ cup

INGREDIENTS

1/2 cup coarsely chopped parsley
2 tablespoons fresh oregano leaves, chopped
1 tablespoon fresh mint, chopped (optional)
3 tablespoons red wine vinegar
2 large garlic cloves, finely minced (2 1/2 tablespoons)
2 teaspoons finely chopped fresh jalapeno or dried crushed red pepper
Kosher salt to taste
Freshly ground black pepper
1/2 cup extra-virgin olive oil

DIRECTIONS

In a medium bowl, combine the fresh herbs, vinegar, garlic and jalapeno or crushed red pepper. Mix well. Season with salt and pepper and pour the olive oil over the mixture. Let stand for at least 20 minutes. Use right away or let it rest in the refrigerator for a day before using.

COOKS NOTES

The oil may harden in the fridge. Let the jar come to room temperature for at least an hour before using so that the oil can liquify.
This sauce can be kept in the fridge for up to a week.