

# CHIMICHURRI

*Prep time: 30 mins + garlic smoke time + 2-3 hrs melding time  
Garlic Smoke Time: 45 mins | Smoker Temp: 225 F*

*\*Adapted from Meat Church BBQ*

*If you love grill steak, you need to know about this amazing herb sauce. Chimichurri is an Argentinian uncooked herb sauce that is served primarily with grill steak but is also delicious on fish, chicken or roast beef. Smoked Garlic Cloves makes this Chimichurri unforgettable. Summer is a great time of year for Chimichurri as it calls for fresh parsley, cilantro, oregano and garlic.*

## **INGREDIENTS:**

- 1 head of Smoked Garlic (approx 6 cloves)
- 1 Shallot, minced
- 1 Jalapeño, chopped fine
- 2 bunches Cilantro, chopped fine
- 1 bunch Parsley, chopped fine
- 1/3 cup fresh Oregano, chopped fine
- 3/4 cup Extra Virgin Olive Oil
- 1/2 cup Red Wine Vinegar
- Juice of one Lemon
- 1 tsp Kosher Salt

## **SMOKING THE GARLIC**

- Cut off the top of Garlic bulb so that all the cloves are exposed.
- Drizzle with Olive Oil and a bit of kosher salt.
- Place the garlic head directly onto the smoker rack and let it smoke for about 45 mins.
- After 45 mins, turn the smoker up to 325 F and continue smoking until the garlic cloves are golden brown and soft.
- Remove from the smoker and the cloves are now ready to be squeezed out and used for your Chimichurri Sauce.

## **PREPARING CHIMICHURRI**

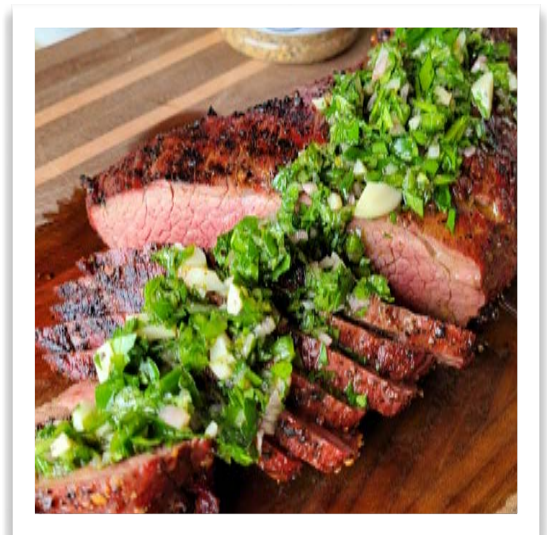
- Combine the smoked garlic cloves, shallot, jalapeño, lemon juice and vinegar in a bowl. Whisk and allow to sit for 5-10 minutes.
- Add the cilantro, parsley and oregano. Mix in the olive oil. Add kosher salt to taste.
- The sauce is better if you cover and chill it for a few hours to let the flavours meld together. This can be used as a marinade or as an accompaniment for any grilled beef.

ENJOY!

**LOVE THIS RECIPE? Tell your friends!**



Follow us on Instagram for more recipes - ungers1903  
Find all our recipes on our website at [www.ungers1903.ca](http://www.ungers1903.ca)



**UNGERMEATS**