

Chimichurri Sauce



Ingredients

2 oz. fresh cilantro, leaves and stems, coarsely chopped up
1tbsp. minced garlic or 2-3 cloves
juice from ½ lime
½ tsp. kosher salt
ground black pepper to taste
1 cup olive oil
pinch of crushed red pepper, or to taste

Procedure

1. In the bowl of a food processor, combine cilantro, garlic, lime juice salt and ground black pepper.
2. Purée or chop until fine. While the motor is running, add the olive oil.
3. Remove from canister, and stir in crushed red pepper. Let rest for at least 30 minutes and then re-season if needed.
4. Store tightly in the refrigerator for up to a month.

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