



SMAK DAB'S "CHIMICHURRI" SAUCE

Directions

Mix all ingredients together in a bowl. Allow to sit for 5-10 minutes to release all of the flavours into the oil before using. Ideally, let it sit for more than 2 hours, if time allows.

Chimichurri can be prepared earlier than needed, and refrigerated for 24 hours.

Use to baste meats (chicken or steaks) while grilling or barbecuing, you can use it as a marinade, or add a couple of tablespoons over your steak to serve.

Ingredients

1 1/2 cup olive oil

1 tablespoon Smak Dab Hot Honey Jalapeño

2 tablespoons red wine vinegar

1/2 cup finely chopped parsley

3-4 cloves garlic , finely chopped or minced

2 small red chilies , or 1 red chili, deseeded and finely chopped (about 1 tablespoon finely chopped chili)

3/4 teaspoon dried oregano

1 teaspoon coarse salt

Pepper , to taste (about 1/2 teaspoon)

