



# Rocky Mountain Wines

A Taste of Argentina

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## Beef Gaucho Style with Argentinean Chimichurri Sauce

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### Chimichurri Sauce

A light oil and vinegar sauce with chopped parsley, cilantro, and garlic.

Use as a garnish on your favourite cut of grilled beef.

Great for grilled fish and chicken too!

#### Chimichurri Sauce (1 cup)

##### Ingredients

.5 cup vegetable or olive oil  
.25 cup red wine or sherry vinegar  
1 med. white onion, minced  
.2 cup flat leaf parsley, finely chopped  
.1 cup cilantro, finely chopped  
2 tbsp. oregano, fresh, finely chopped  
4 cloves garlic, finely chopped  
.25 tsp. chilli pepper flakes  
.25 tsp. black pepper, coarse grind  
1 tsp. lemon juice  
to taste salt

##### Method

Whisk together oil and vinegar in non-reactive bowl

Add the rest of the ingredients and combine thoroughly

Season with salt to taste

Cover and refrigerate for 2-3 hours to allow flavours to develop

Serve as a garnish with all types of grilled meats and fish

Will keep covered in the fridge for 2-3 days

To get more information:

[www.rockywines.com](http://www.rockywines.com)