

CHIMICHURRI SAUCE



Ingredients (yield 2 cups):

5 tbsp dried parsley

3 tbsp dried oregano

2 tbsp dried flaked pepperoni pepper

1 tsp ground black pepper

2 cloves garlic, minced

1/4 cup warm water to hydrate dry ingredients and if fresh ingredients are used no water is required

1/2 cup red or white wine vinegar if you prefer

1 cup olive oil

Salt to taste

Preparation:

1. If using dry ingredients moisturize with warm water for 30 minutes.
2. Drain the water.
3. After moisturizing the dry ingredients add the black pepper and the minced garlic.
4. Season with salt to taste.
5. Add the vinegar and stir so that the ingredients absorb the vinegar.
6. Finally add the olive oil.
7. Let stand in refrigerator preferably overnight.
8. The more days the better, as the ingredients will continue to absorb the liquids and the end result will be a thick sauce.