

CHEF JUSTIN GRILLI'S CHIMICHURRI (BRAZILIAN STEAK SAUCE)

1 bunch cilantro, rough chopped (leaves and tender stems only)

1 bunch parsley, rough chopped (leaves and tender stems only)

1/4 red onion, rough chopped

2 cloves of garlic, rough chopped

Juice of 1/2 lime

2 Tbsp red wine vinegar

Olive oil

1 Tbsp jalapeno, seeded and minced (Keep seeds and increase quantity for added fire.)

Salt

Pepper

Honey or Brown Sugar (optional to balance acidity)

Place all ingredients except for olive oil in the bowl of a food processor. Pulse until combined. Once a uniform "paste" is created, slowly add olive oil while processor is running until smooth. Season with salt and pepper.

Served on a carved steak, grilled vegetables or roasted potatoes after cooking or use for dipping.

