



STEAK GAUCHO-STYLE *with* CHIMICHURRI SAUCE

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 MIN	15 MIN	25 MIN	TWO
DRY CREEK VINEYARD WINE PAIRING MALBEC			

INGREDIENTS

FOR THE CHIMICHURRI SAUCE:

- ½ cup parsley, chopped
- 2 cloves garlic, minced
- ½ tsp salt
- ¼ tsp freshly ground pepper
- 1 tbsp fresh oregano leaves
- 1 tbsp shallot or onion, minced

- ⅓ cup K&D Mercantile Estate Olive Oil
- 1 ½ tbsp red wine vinegar
- 1 ½ tbsp lime juice

FOR THE STEAK:

- ½ tbsp cayenne pepper
- 1 ½ tbsp salt
- 1 ¼ lbs ribeye, New York strip, or sirloin steak

METHOD

Preheat a grill to high heat. Place all chimichurri sauce ingredients in a blender or food processor and pulse until well-chopped, but not puréed. Reserve.

To make the grilling sauce, dissolve cayenne pepper and salt in ½ cup of hot water in a small bowl. Place the steak directly over a hot grill, baste with the cayenne grilling sauce, and cook 4–5 minutes on each side for medium-rare (or until meat reaches the desired degree of doneness). For extra spicy steak, baste 2 or 3 additional times with the cayenne pepper mixture during the grilling process. Remove the steak from the grill and let rest for 5–10 minutes. To serve, slice long strips from the outer edges of the steak. Spoon chimichurri sauce over steak, and sprinkle on garden garnishes. Enjoy!