Chimichurri Sauce

Description:

Serving Size: 2.5 KG

Categories: Sauce

Cost Per Kilo \$ 5.02



Amount	Measure	Ingredient	Preparation Method	Product No.
0.030	kg	Garlic cloves (6)	chopped	20-100000869
0.270	kg	Jalapeno peppers (6)	seeded, chopped	20-100000873
0.030	kg	Salt		20-100001323
0.700	kg	Parsley - curly	chopped	20-100000839
0.340	kg	Oregano, fresh	chopped	20-100011710
1.250	lt	Olive oil		20-100001607
0.070	lt	White wine vinegar		20-100001450
0.015	kg	Crushed red peppers		20-100001275

Method of Preparation:

- In a mortar, mash chopped garlic clove with seeded jalapeno chile peppers.
- Season with salt.
- Work in parsley and oregano.
- Stir in olive oil and white wine vinegar.
- Season with crushed red pepper.

Chimichurri Sauce Dated Edited: 5/7/2012