



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Malbec's Chimichurri Sauce

Recipe adapted from Pablo Alcotra

Makes about 3 cups

1 bunch parsley, coarsely chopped  
2 garlic cloves, finely chopped  
1 teaspoon dried oregano  
½ teaspoon red chile flakes  
¼ cup white vinegar  
¼ cup fresh lemon juice  
3 cups extra-virgin olive oil  
Salt and pepper

*Add the parsley, garlic, oregano and chile flakes to a food processor or blender and pulse until finely chopped. Add the vinegar and lemon juice and blend for 1 minute. With the machine running, slowly add the olive oil until emulsified. Season to taste with salt and pepper. Serve immediately or refrigerate for up to two days. If chilled, return to room temperature before serving.*