

Argentinian Style Parsley sauce – *Chimichurri*

Each Argentine will say that this sauce should (or should not) have oil or other ingredients, and to bring out the spice flavours, recommend grinding in a mortar, adding hot water, or even frying; they will also provide with their own set of proportions for the rest of the ingredients. My recipe includes elements common to most recipes I reviewed. I chose to use hot water, and I definitely kept the oil, which brings everything together; keeping the flavour mild by using sunflower oil (or a mix with a little olive oil) allows the rest of the flavours to meld and shine in perfect balance. The amounts are then simply a guide, and each cook may, of course, doctor them to their personal taste.

Ingredients

- 1 bunch parsley; washed and dried, tough stems removed, chopped
- 1 tsp dry oregano
- ½ tsp sweet paprika
- ¼ tsp dry red *ají* (hot red pepper powder, such as Espelette, cayenne)
- ¼ tsp ground black pepper
- ½ tsp salt
- 1 clove garlic; peeled and minced
- 2 tbs hot water
- ¼ cup wine vinegar
- ¼ cup oil, such as sunflower, or a mix with olive

Place paprika, black pepper, *ají*, and salt in a bowl; crumble oregano on top, then add hot water and mix, allowing spices to release their aroma; mix in garlic, then incorporate parsley and vinegar. Finally, trickle oil over the mix, and stir to incorporate all the ingredients. Serve this versatile sauce to condiment patties (*empanadas*), sandwiches, such as *choripán*, and meat, amongst many other things.

