

STONEWALL RESORT

CLOSE TO NATURE. FAR FROM
ORDINARY.

CHIMICHURRI SAUCE INGREDIENTS:

- 1/4 cup olive oil
- 1/4 cup red-wine vinegar
- 1/4 cup finely chopped onion
- 2 tablespoons minced red bell pepper
- 1 1/2 teaspoons minced garlic
- 2 tablespoons chopped flat-leaf parsley
- 1 1/2 teaspoons cilantro or (oregano) leaves
- 1/4 teaspoon hot red-pepper flakes
- 1 fresh bay leaf (optional), finely chopped

****Note****

chimichurri

This thick herb sauce is as common in Argentina as ketchup is in the United States. *Chimichurri* is a melange of olive oil, vinegar and finely chopped parsley, cilantro or oregano, onion and garlic, all seasoned with salt, cayenne and black pepper. It's a must with grilled meat and a common accompaniment to a variety of other dishes.