



RECIPE NAME

GRILLED PICANHA WITH CHIMICHURRI

INGREDIENTS

- 1/2 cup chopped fresh flat-leaf parsley
- 1/2 cup chopped fresh oregano
- 1/2 cup chopped fresh cilantro
- 4-5 cloves minced garlic
- 1 minced shallot
- 1 TBS crushed red pepper flake add more to increase the heat to personal preference
- 1 TBS coarse kosher salt You'll need an additional large pinches to season your steaks
- 1/2 cup olive oil splurge and get a high-quality oil
- 1/2 cup red-wine vinegar
- 2/3 cup water
- 4 Fitch Ranch Premium Dry Picanha steaks
- black pepper to season steaks

PROCEDURE

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Heat grill to medium-high heat

Pat steaks dry and season with a generous amount of kosher salt and fresh cracked black pepper

Grill on medium to high heat for two minutes each side removed and rest for 5 minutes

For Chimichurri combine all ingredients together in a bowl and thoroughly incorporate. Seal in a jar with a tight lid and refrigerate for up to 3 weeks.

TIME TO PREPARE

20 mins

TIME TO COOK

20 mins

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