



## *Three Green Sauces*



In June of 2013 I shared a recipe for flank steak with chimichurri. This is archived on our website, as are all of our recipes [here](#).

I love chimichurri and I make it all of the time. I have most of the herbs in my garden for a variety of chimichurri's and I make variations of it regularly. I am also seeing chimichurri on more and more of the food shows, in restaurants and even in commercials on TV. It looks like everyone else has discovered this delicious garnish as well. Recently my mom gave me a magazine titled Modern Farmer. It's about farming and had a great article about chickens and eggs. It also had a feature article about an eco-conscious cattle ranch in Northern California operated by Anya Fernald. The article was terrific all by itself, but in the article there are references and recipes for 3 Green sauces, or chimichurri's. One is fairly traditional, one is more rustic and the third is an Italian version. I love all of them and have been making them the past few months and using them on a variety of grilled meats and seafood. I like these so much, and they are so simple to make that I wanted to share them with you just in time for summer and grilling. Just thinking about them makes me hungry. Try them all, make your own modifications, keep it fresh and enjoy!

### **Traditional Uruguayan Chimichurri**

1½ loosely packed cups fresh parsley leaves  
4 cloves garlic, coarsely chopped  
2 packed tablespoons fresh oregano leaves  
1½ packed tablespoons fresh rosemary leaves  
1 packed tablespoon fresh thyme leaves  
1 teaspoon red pepper flakes  
1 fresh bay leaf  
¾ cup extra-virgin olive oil  
⅓ cup sherry vinegar  
Kosher salt and freshly ground black pepper

In a food processor, combine parsley, garlic, oregano, rosemary, thyme, red pepper flakes, and bay leaf. Pulse until finely chopped. Add olive oil and vinegar, and pulse to combine. Season to taste with salt and pepper and transfer to a bowl. Let stand for at least 1 hour before serving to allow flavors to marry, or store in refrigerator for up to 2 days. Serve at room temperature.

### **Italian-Style Salsa Verde**

2 eggs  
¾ cup extra-virgin olive oil  
1 bunch Italian parsley, large stems removed  
1 small bunch basil, large stems removed  
½ cup capers  
4 anchovy fillets, plus more for serving (both optional)  
2 teaspoons red wine vinegar  
1 teaspoon red pepper flakes  
½ teaspoon kosher salt

1. In a small saucepan, cover eggs with cold water. Bring to a boil over high heat, then remove from heat, cover, and let stand for 9 minutes. Transfer to an ice-water bath. When cool enough to handle, peel and halve eggs; remove yolks, saving whites for another use (or a cook's snack).

2. In a food processor, combine yolks, olive oil, parsley, basil, capers, anchovy fillets (if using), vinegar, red pepper flakes, and salt. Process until smooth. Let stand for at least 1 hour before serving to allow flavors to marry, or store in refrigerator for up to 2 days. Serve at room temperature, topped with whole anchovy fillets, if desired.

### **Rough Chimichurri**

½ cup fine dry bread crumbs  
¼ cup red wine vinegar  
4 cloves garlic, smashed  
4 anchovy fillets  
1 bunch Italian parsley, stems removed  
1 loosely packed cup fresh oregano leaves  
1 cup extra-virgin olive oil  
Kosher salt

1. In a medium bowl, combine bread crumbs, vinegar, and ¼ cup water; let stand for 10 minutes.

2. Meanwhile, on a large cutting board, using a sharp knife, pile garlic on top of anchovies and finely chop to create a paste. Place parsley and oregano leaves on top of the anchovy-garlic paste and chop just to combine, making sure most of the herb leaves remain largely intact.

3. Transfer mixture to the bowl containing soaked bread crumbs and stir to combine. Pour in olive oil, stir again, and season with salt to taste. Let stand for at least 1 hour before serving to allow flavors to marry, or store in refrigerator for up to 2 days. Serve at room temperature.