



# Grilled Ribeye with Chimichurri

**SERVES 6**

Argentina boasts some of the tastiest steaks in the world, a result of how Argentineans raise their cattle. Happy cows graze in the lush pastures called las Pampas, resulting in lean and flavorful meat. Buenos Aires's parrillas steakhouses grill and season cuts of beef with nothing more than salt. They serve them with bowls of herbaceous chimichurri, the uncooked sauce of herbs, garlic, olive oil, and vinegar that is tangy enough to complement the bold flavor of the steak. Throughout the city market, shops sell bags of dried chimichurri mix, ready to stir into olive oil. But I prefer the vibrant colors and fresh flavors of fresh herbs. And although basil isn't traditional in Buenos Aires, I like to include a little for its sweet and peppery taste. For convenience, I usually pulse the ingredients in a food processor, but I sometimes chop them myself to preserve the vivid green colors. And if you happen to have any chimichurri left over, add more olive oil to drizzling over veggies or a salad.

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## INGREDIENTS

<b>Steak:</b>	1½ cups chopped fresh Italian parsley
3 1-pound ribeye steaks	¼ cup chopped fresh oregano leaves
Kosher salt and pepper	¼ cup chopped fresh basil leaves (optional)
<b>Chimichurri:</b>	3 cloves garlic, minced
¾ cup extra virgin olive oil	¾ teaspoon kosher salt
¼ cup sherry wine vinegar	¼ teaspoon black pepper
2 tablespoons fresh lemon juice	¼ teaspoon red pepper flakes

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## PROCESS:

### Steak:

Pat steaks dry with a paper towel and sprinkle generously with salt and pepper. Let sit at room temperature for 30 minutes.

Prepare a charcoal grill for high heat. Clean and oil the grate. Place the steaks on the grill and cook without moving for 5 minutes, then turn the meat a quarter turn to form crosshatched grill marks. Grill for 4 minutes, then flip them over and repeat. When the internal temperature reaches 120 degrees, the steaks will be rare. If you prefer them more done, give them a minute or two more of cooking. Transfer to a carving board and let rest 5 minutes before slicing.



**Chimichurri:**

Combine all the ingredients in a food processor and pulse until coarsely chopped. Alternatively, you can chop the herbs and stir in the remaining ingredients. Taste to see if more salt is needed, then serve over the warm steaks.