



Our Chimichurri Dressing

- 1 cup minced fresh parsley leaves & finely chopped stems mixed in
- 3/4 cup extra virgin olive oil
- 4 medium garlic cloves (make sure they are fresh), very finely chopped or minced
- juice of a half lime (substitute: lemon or a splash of vinegar; careful with the amount though)
- 1/4 cup fresh cilantro leaves, minced (optional)
- salt & pepper to taste
- red pepper flakes (mortar 2 or 3 small, dried chillies at home, or use hot sauce to taste (optional))

Mix all together and let sit for about 1 hour for optimum taste.

TASTE TWIST:

Add a little citrus zest (lime, lemon, orange).

TIP:

You can make a "Gremolata" from the same ingredients by omitting the olive oil, adding the zest of two whole lemons, and chop all together to intensify the taste.

Gremolata is a classic Italian condiment usually sprinkled over Osso Buco and cooked meats or steak, fish and vegetables.

Substituting Other Ingredients

Parsley, garlic, and lemon make up the classic gremolata, but you can certainly switch things up to suit your dish. The garlic can be replaced with shallots, for instance, or the lemon with another citrus such as lime. Consider a mandarin orange and mint version, for example, or cilantro, lime and shallot. Or mix in a few fresh herbs with the parsley, such as adding a bit of tarragon to the classic mixture.

Gremolata was inspired by a recipe of Dana Velden, TheKitchin.com

