



Andiamo

Chef Jim Oppat's

ARGENTINIAN BARBECUE BEEF

Serves 4-6 guests

INGREDIENTS:

- 2 pounds Beef flank or skirt steak

METHOD:

1. Trim beef of all exterior fat and marinate overnight for best results.
2. Wipe off all excess marinade before grilling.
3. Grill over high heat to caramelize and sear the exterior. Cook to a temperature of no higher than 115 °F.
4. Allow to rest for 7-10 minutes before slicing.
5. Slice across the grain into thin slices.
6. Present with the Chimichurri sauce.



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BARBECUE MARINADE

INGREDIENTS:

- 1 cup Vegetable oil
- 3 ounces Malbec wine
- 1 ounce Worcestershire sauce
(Lee and Perrins)
- 1 tablespoon Brown sugar
- 2 teaspoons Dry mustard
- 1 tablespoon Tabasco sauce
- 1 tablespoon Garlic, minced
- 1 teaspoon Onion powder
- 2 tablespoon Ketchup
- 1 tablespoon Ancho chili powder

METHOD:

1. Mix all ingredients and pour over the meat or fish and let marinate for two hours or overnight.



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CHIMICHURRI SAUCE

INGREDIENTS:

- 1 small bunch Parsley
- 1 small bunch Cilantro
- ½ cup Red wine vinegar
- 2 tablespoons Lemon juice
- 1/3 cup Olive oil
- 1 pinch Chili pepper flakes
- To taste Salt and pepper

METHOD:

1. Combine all spices in food processor or blender to form a smooth paste.
2. Store refrigerated for future use.