



Argentinean Strip Steak Chimichurri

NIBBLEDISH CONTRIBUTOR

Ingredients

Chilic basting water and steak:

1 Tablespoon paprika

1 Tablespoon cayenne

1 Tablespoon chili powder

3 Tablespoons of salt

1/2 cup brown sugar

1 cup water

4 fourteen ounce New York Strip Steaks

For Chimichurri:

1/4 cup chopped garlic

1/4 cup chopped shallot

1 cup chopped parsley

1/4 cup chopped oregano

1/2 cup chopped fresh mint

1 teaspoon salt

1/4 teaspoon ground black pepper

1 Tablespoon red pepper flakes

1 cup olive oil

1/4 cup red wine vinegar

1/4 cup fresh lemon juice

1 small carrot, grated

Instructions

For chili basting water:

Combine all the ingredients, except the steaks, and mix well.

Grill the steaks on a medium hot grill, basting the steaks with the chili water as they grill. Grill 6 to 7 minutes per side for medium rare.

Serve the steak sliced with chimichurri spooned across the top.

For the Chimichurri:

Pulse all of the ingredients except the carrots in a food processor-do not puree-the sauce should be chunky. Fold in the grated carrot.

Spoon the sauce over grilled steak and pass additional sauce at table.