

Chimichurri

Makes 2 cups

A spoonful of this Argentinian condiment brings a fresh, zesty flavor to chicken and steak dishes. Chimichurri is at its best when made at least 2 hours in advance of serving.

Ingredients

1½ bunches Italian parsley, leaves only
1 cup sweet yellow onion, chopped
⅓ cup white wine vinegar
1 Tbsp. [Potlatch Seasoning](#)
2 Tbsp. extra virgin olive oil

Method

- Combine all ingredients, excluding the oil, in a food processor. Pulse until the mixture forms a coarse relish.
- Transfer the mixture to a bowl and add the oil. Stir by hand to incorporate. Store in a refrigerator and mix well before serving.

