

## GRILLED SIRLOIN WITH CHIMICHURRI SAUCE

### Marinade ingredients:

¼ cup olive oil  
¼ cup red wine or sherry vinegar  
1 tablespoon balsamic vinegar  
2 cloves minced garlic  
5 sprigs parsley, minced  
1 tablespoon minced fresh oregano  
¼ teaspoon crushed red chili peppers  
Salt & pepper

2 pounds top sirloin (“London Broil”  
works well)

### Sauce ingredients:

2 shallots, roughly sliced  
4 cloves garlic, roughly sliced  
1 bunch parsley  
2 tablespoons fresh oregano  
½ teaspoon crushed red chili  
peppers  
½ cup olive oil  
1 tablespoon lime juice  
Kosher salt & fresh ground pepper

over please 🍴🍴

Mix marinade ingredients, pour over steak, and marinate for 4-24 hours. Place all sauce ingredients into a food processor, and pulse until well chopped, but not puréed. Set aside.

Grill the sirloin using your favorite grilling method: gas grill, charcoal grill, broiler, even pan-seared will work. When the meat is done to your taste, pull from heat, let set for 10 minutes, then slice on the diagonal quite thin. Arrange on a platter, and pass the Chimichurri sauce. Crusty French bread would be a nice accompaniment.