HEYROCKY / CONCOCTIONS

Steakhouse Chimichurri

Hand-chopped parsley, bold garlic and red-wine vinegar in glossy olive oil.



About 1 cup / 8 × 2 Tbsp · Prep 15 min · No cooking · Fridge rest 30 min · Total 45 min

INGREDIENTS

1 US cup finely chopped flat-leaf parsley, leaves + tender upper stems; measure after chopping, spoon in and level without pressing

4 medium garlic cloves, finely hand-minced

1/4 US cup red wine vinegar (4 Tbsp)

1/2 US cup extra-virgin olive oil, mellow-tasting

1 tsp dried oregano

1/2 tsp crushed red pepper flakes

1/2 tsp fine sea or table salt, not coarse kosher

1/4 tsp freshly ground black pepper

OPTIONAL CALIBRATION

Milder: 1/4 tsp red flakes instead; hotter: 1 tsp total. After resting, if flat: up to 1/8 tsp extra fine salt in small pinches, then up to 2 tsp extra vinegar, 1 tsp at a time. Too tart: up to 1 Tbsp extra oil, 1 tsp at a time. Stir and taste after each change.

KEEP COLD — READ FIRST

Refrigerate covered promptly at 40°F / 4°C or below. Discard after 4 days from preparation, including the rest. Label the date. Fresh garlic/herbs in oil can support botulism. Vinegar and the short soak are for flavor, not validated preservation. Not shelf-stable; no canning or counter storage. Freeze extra portions promptly; thaw in the fridge.

Keep the main jar cold. Count all unrefrigerated time, including prep, tasting and serving: discard portions out over 2 hours total, or 1 hour above 90°F. Taste or smell cannot prove safety.

METHOD

1 Wash, dry & mince

Wash hands; use clean utensils and a clean, dry jar, away from raw meat. Rinse parsley; dry thoroughly. Remove tough lower stems. Finely hand-mince all 4 garlic cloves, leaving no large chunks.

2 Start with vinegar

Stir all the vinegar, garlic, oregano, measured red flakes, fine salt and black pepper together. Leave 5 minutes while chopping parsley to moisten oregano and soften garlic flavor.

3 Chop, then fold

Finely hand-chop parsley in small batches; keep distinct pieces, not a paste. Measure 1 cup as at left. Stir all the oil into the vinegar mixture, then fold in parsley. Keep glossy and loose; do not blend or emulsify.

4 Cover & refrigerate 30 minutes

Cover, label preparation and discard dates, and refrigerate promptly at 40°F / 4°C or below. Rest 30 minutes in the fridge, not on the counter. The rest is included in the 45-minute total and 4-day limit.

5 Taste a small portion

Stir; remove a little with a clean spoon. Taste on cooked steak, chicken, vegetables or bread; never redip a used spoon. Use the measured adjustments at left, one change at a time. Return the covered main jar promptly to the fridge.

6 Serve a little; keep the rest cold

Use about 2 Tbsp on steak, chicken, roasted vegetables or sandwiches. Optional: temper only a serving portion 10 minutes; stir thickened oil. This does not prove safety. For raw-meat marinade, reserve clean serving sauce first; marinate refrigerated and discard used marinade. Never contaminate the clean jar.

1 Cafe Delites · hand chopping & base proportions · cafedelites.com 2 Chiles and Smoke · parsley, acid-first mixing & rest · chilesandsmoke.com 3 CDC · garlic/herb oils: refrigerate, discard after 4 days · cdc.gov 4 OSU Extension · fresh herbs/vegetables in oil · extension.oregonstate.edu 5 USDA FSIS · cold holding, serving & raw-meat marinade · fsis.usda.gov

US volumes control; no herb or garlic gram conversions are claimed. Yield varies with chopping, settling and adjustments.

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] cafedelites.com · [2] chilesandsmoke.com · [3] cdc.gov · [4] extension.oregonstate.edu · [5] fsis.usda.gov