



## CHIMI CHURRI SAUCE

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This sauce originates from South America and work particularly well with grilled meats.

Grill your steaks and serve with this sauce on the side or drizzle over the top.

### INGREDIENTS *(Makes 2 portions):*

70g Flat leaf parsley

100ml olive oil

30ml red wine vinegar

70g leaf coriander

2 garlic cloves, peeled, roughly chopped

3/4 teaspoon dried crushed red chili

1/2 teaspoon ground cumin

1/2 teaspoon cooking salt

### METHOD:

1. Pick & wash the herbs before roughly chopping with a knife *(this will help them blend down easier without bruising)*
2. Place all ingredients in processor and pulse until fully blended.
3. Transfer to a clean bowl. Refrigerate or serve at room temperature with cooked Venison steaks.