

# Gaucha-Grilled Flank Steak with Chimichuri

Serves 6

## Ingredients for Meat

- 1½ lbs beef flank or skirt steak or thick sections of boneless lamb shoulder or chops
- olive oil, fresh ground pepper, and salt

## Ingredients for Chimichurri

- ½ cup olive oil
- 3 Tbs apple cider or red wine vinegar
- ¼ cup chopped onion
- ¾ cup chopped parsley
- ¾ cup chopped cilantro
- 2 Tbs fresh oregano leaves
- 2 Tbs minced fresh garlic
- salt, black pepper, paprika to taste

## Technique

- 1) Rub the meat with generous amounts of olive oil, pepper, and salt. Let it sit for 1-2 hours in the fridge, uncovered.
- 2) About 45 minutes before you expect to serve, start a fire in one half of your grill. You want a really hot fire on one side and no fire on the other, so don't skimp on the wood or charcoal.
- 3) While you are waiting for the fire to get hot, put the chimichurri ingredients into a mini-chopper, food processor, or blender. Process them until the mixture is ALMOST smooth, but not quite. Then add salt, pepper, and paprika to taste.
- 4) When your fire is really hot but mostly all coals, put your meat on the grill over the hot side. The idea is to quickly char the outside of the meat and leave the inside very rare, thus the need for a really hot fire. You need to turn the meat frequently to avoid over-charring.
- 5) Once you have a nice char on the meat, check the internal temperature. With a thin piece of meat, it might already be done. You want it right around 120 degrees. If it is less than that, move the meat to the non-fire side of the grill and cover the grill with the grill's air holes mostly closed. Continue to cook the meat until it reaches 120 degrees.
- 6) Take the meat off the grill, cover with aluminum foil and allow to rest for about 5 minutes. It will continue to cook a little leaving you with a beautiful rare to medium-rare steak.
- 7) Slice the meat against the grain in thin slices and serve, topped with a little chimichurri sauce. Be careful, too much sauce can overwhelm the flavor of the meat.
- 8) Serve with fried potatoes, green beans, or whatever other side dish suits your mood.