

Chimichurri Sauce

from Chef Brandon Allen, Trichome Institute

Ingredients

- 1 oz parsley
- 1/2 oz oregano
- 2 garlic cloves
- 2 tablespoons honey
- 1/4 cup red wine vinegar
- 3/4 cup infused olive oil
- lemon zest

Instructions

- Combine all ingredients and blend until smooth.
- Toss over a perfectly charred steak.

Notes

Only use the leaves of oregano but feel free to use some small parsley stems.
Refrigerate.