

CHIMI CHURI SAUCE

Yields: 1 cup

3 cloves	Garlic
1 each	Jalapeno, stem and seeds removed
¼ cup	Cilantro, roughly chopped
¼ cup	Italian Parsley, roughly chopped
¼ cup	Oregano, roughly chopped
1/8 cup	White Wine Vinegar
½ cup	Olive Oil
to taste	Salt and Freshly Ground Pepper

Combine all ingredients except olive oil in a food processor. Process just until the herbs are minced. Add the oil slowly, while continuing to process. Check seasoning and set aside until ready to use. This sauce is delicious with any grilled meat, fish or poultry.

Executive Chef ~ Jamie West