

CLASSIC ARGENTINE STEAK WITH CHIMICHURRI SAUCE

Prepared in 30 minutes or less plus 1 hour to marinate.

- ➔ 1 cup packed fresh parsley
- ➔ ¾ cup extra-virgin olive oil
- ➔ 3 Tbs red wine vinegar
- ➔ 2 Tbs dried oregano
- ➔ 2 tsp ground cumin
- ➔ 1 tsp salt
- ➔ 2 garlic cloves, minced
- ➔ ½ tsp dried crushed red pepper
- ➔ 2 one lbs pieces of Flank steak
- ➔ 1 16 oz French bread baguette, cut into 40 thin slices
- ➔ Additional Extra-virgin olive oil
- ➔ Salt and fresh pepper to taste

Blend parsley, ¾ cup olive oil, vinegar, oregano, cumin, 1 tsp salt, minced garlic, and crushed red pepper in processor until smooth.

Place meat in large glass baking dish. Sprinkle with salt and pepper. Brush meat with 2 tbs chimichurri sauce.

Cover steaks and remaining sauce separately and refrigerate at least 1 hour. (Can be made 1 day ahead. Keep refrigerated.)

Preheat oven to 450°F. Place bread slices on large baking sheet. Brush with olive oil. Bake until just firm, about 5 minutes. Transfer to large platter.

Preheat broiler. Transfer meat to rimmed baking sheet and broil until cooked to desired doneness, about 4 minutes per side for medium. Transfer to cutting board.

Let stand 5 minutes. Cut each steak along grain in half.

Cut each half crosswise against grain into 10 slices. Top each bread slice with 1 piece of meat. Spread each with some chimichurri sauce; place on platter.

Spoon remaining sauce into small bowl and place in center of platter. Serve warm or let stand up to 2 hours at room temperature.

Cut each half crosswise against grain into 10 slices. Top each bread slice with 1 piece of meat. Spread each with some chimichurri sauce; place on platter.

Spoon remaining sauce into small bowl and place in center of platter. Serve warm or let stand up to 2 hours at room temperature.

