



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Chimichurri Sauce –**

- 1/3 cup finely chopped garlic**
- ½ cup finely chopped fresh flat-leaf parsley**
- 2 tsp. dried oregano**
- 1 tbl. paprika**
- 1 tsp. ground cumin**
- 1 tbl. extra virgin olive oil**
- 2 tbl. balsamic vinegar**
- 1 tsp. Tabasco or other hot sauce, plus more to taste**
- 1 tsp. salt**
- ¼ tsp. freshly ground black pepper**

**1. Combine all ingredients in a container with a tight-fitting lid. Add ½ cup water, and shake well until mixed thoroughly. Add Tabasco to taste. Refrigerate until ready to serve; the sauce will keep up to a week in the refrigerator.**

***Credit: Martha Stewart Living***