ARGENTINE

Costillar with Chimichurri

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	4	20 min	2 hr 30 min	Grill	Beef rib rack

Ingredients

- 2 racks of beef ribs, about 2 kg (4½ lb) total
- 2 tbsp coarse salt
- 1 tsp black pepper

CHIMICHURRI

- 1 large bunch flat-leaf parsley, finely chopped
- 4 cloves garlic, minced
- 1½ tbsp dried oregano
- ½ tsp chili flakes

CHIMICHURRI (CONT.)

- 80 ml (⅓ cup) red wine vinegar
- 120 ml (½ cup) olive oil
- 2 tbsp warm water
- 1 tsp salt

TO SERVE

- Grilled provolone or crusty bread, a tomato salad

Steps

1. Mix the chimichurri ingredients in a jar and let them sit at room temperature for at least 1 hour so the flavours blend.
2. Peel the membrane off the bone side of the ribs. Season the racks generously with the salt and pepper.
3. Build a charcoal fire with a modest pile of coals to one side, aiming for about 150°C (300°F) at the grate. Argentine asado cooks beef slowly away from the flames.
4. Set the racks bone side down on the cool side, cover with the vents half open, and grill for 2 to 2½ hours, adding a few coals as needed. Do not turn until the last half hour.
5. When the meat has pulled back from the bones and a knife slides in easily, flip the ribs meat-side down over the hot coals for 3 to 5 minutes, until browned and crisp.
6. Rest for 10 minutes. Cut between the bones, or slice the racks into strips.
7. Spoon some chimichurri over the ribs and pass the rest at the table.

Notes

- **Salting:** Argentine cooks use only salt; coarse salt gives better crust than fine.
- **Make ahead:** chimichurri keeps a week in the fridge and improves after a day.
- **Other cuts:** Korean ribs cut 2 cm thick (tira de asado) cook in about 45 minutes.
- **Freezer:** cooked ribs keep 3 months wrapped tightly; thaw in the fridge and reheat until steaming hot (74°C / 165°F).