ARGENTINE

Bife de Chorizo with Chimichurri

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min**	**15 min**	**Grill**	**Strip loin**

Ingredients

- 2 thick strip loin steaks (bife de chorizo), about 450 g (1 lb) each and 3–4 cm (1¼–1½ in) thick
- 2 tsp coarse salt

CHIMICHURRI

- 1 large bunch flat-leaf parsley, leaves finely chopped (60 g / about 1 cup)
- 3 cloves garlic, minced

CHIMICHURRI (CONT.)

- 1 tsp dried oregano
- ½ tsp red pepper flakes
- 80 ml (⅓ cup) olive oil
- 3 tbsp red wine vinegar
- 2 tbsp warm water
- ½ tsp salt

Steps

1. Make the chimichurri at least 30 minutes ahead. Combine the parsley, garlic, oregano, pepper flakes, oil, vinegar, water and salt in a bowl and stir. Taste and adjust the vinegar and salt.
2. Take the steaks out of the fridge 30 minutes before cooking. Pat dry and season generously on all sides with coarse salt, including the fat edge.
3. Light a charcoal grill and let the coals burn until covered in grey ash, or heat a gas grill to medium-high. Build a hotter zone and a cooler zone if you can.
4. Stand the steaks on their fat edge first and cook for 3–4 minutes, until the fat renders and crisps.
5. Lay the steaks flat and grill for 4–5 minutes per side over direct heat, turning once, until deeply browned. Move to the cooler zone if flames flare up.
6. Check the centre with a thermometer: 52°C (125°F) for rare, 54–57°C (130–135°F) for medium-rare. Rest the steaks for 8 minutes.
7. Slice against the grain and serve with a generous spoonful of chimichurri over the top.

Notes

- **Make ahead:** chimichurri improves overnight in the fridge; bring it to room temperature before serving.
- **No grill?** Use a ridged cast-iron pan over medium-high heat and open a window, as it will smoke.
- **Serving:** it goes with roasted potatoes, grilled provoleta cheese or a simple tomato salad.
- **Freezer:** chimichurri freezes in ice-cube trays for 3 months; thaw in the fridge and stir in a splash of vinegar.