

DEBI SHAWCROSS

Mesquite grilled steak with chimichurri sauce

Marinade:

½ cup olive oil
4 cloves garlic
1 teaspoon salt
1 teaspoon freshly ground pepper

Chimichurri sauce:

¾ cup extra virgin olive oil
6 cloves garlic, smashed
1 cup Italian parsley
1 cup cilantro
¼ cup fresh oregano
2 jalapeno peppers, seeds and veins removed
1 tablespoon lime juice
1 teaspoon salt
1 teaspoon freshly ground pepper

2 ½ pounds tri-tip steaks
3 cups mesquite wood smoke chips, soaked in water at least 30 minutes, drained
1 8-inch square disposable aluminum foil baking pan

Whisk together marinade ingredients in small bowl. Place steaks in a zip-lock bag; pour marinade over steaks and allow to marinate in refrigerator 2 hours. (Bring to room temperature before grilling)

Meanwhile, place all chimichurri sauce ingredients in bowl of a food processor. Blend until smooth. Set sauce aside.

Heat grill to medium high heat. Place soaked wood chips in foil pan. Place foil pan directly atop heat element in bottom of grill. When chips begin to smoke, place steaks on grill directly over chips and cook to desired doneness, about 5 minutes per side for medium-rare. Remove steaks from grill; let stand 5 minutes. Thinly slice steaks across grain. Serve with chimichurri sauce drizzled over the top.

6-8 servings

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