

## Ramp chimichurri sauce and grilled steak recipe- 2018

<b>Food Item:</b>	<b>Amount:</b>	<b>Cost:</b>	<b>Notes:</b>
Limes juice	½ cup		
EVOO	½ cup		
Sugar	1 Tablespoon		
Ramps, fresh	1 cup		washed & chopped, green and white parts
Parsley, fresh	¼ cup		chopped
Oregano, fresh	2 T		chopped
Cilantro, fresh	½ cup		chopped
Thyme, fresh	1 T		chopped
Salt	1 T		
Fresh Black pepper	1 teaspoon		
Sambal oelek chili sauce	1 T.		use fresh jalapenos when available

### Steak:

Flat iron, flank, ribeye or your favorite

Marinate the steak with some of the chimichuri overnight or for an hour or so.

Set your gas or charcoal grill to high heat (500-800°) Grill on each side for about 5-8 minutes depending on how thick and what cut)

You can cook your steak in a skillet on stove also. Get a heavy duty skillet very hot for about 5 minutes. Drizzle a small amount of avocado oil into the pan and then place the steak into the pan. Keep at medium high heat and cook each side for about 5-8 minutes.

Let steak rest on a cooling rack for 3-5 minutes covered gently with foil. Allow for some breathing. Slice steak into small pieces for tacos. Warm shell on a skillet or flattop griddle for 30-60 seconds per side. Fill with steak and other toppings of choice.

### Procedure:

Blend in food processor pulsing to make a runny pesto style sauce.