

Tapeo Chimichurri

There is a wonderful restaurant near the Picasso Museum in Barcelona, Spain called Tapeo. Daniel, the chef and owner was very kind to give me the ingredient list for his version of chimichurri. That was all that was needed since putting it together is pretty straightforward. However, he wrote down the ingredients in restaurant quantities! I have distilled them down for home use.

Makes about 1 cup

The amount given with a "QB" ingredient is a suggestion. "QB" stands for "quanto basta." It basically means in Italian "how much is needed." It's up to you how much or how little to use. The amount may also change due to the quality of the ingredient or how old it is.

- *1/4 cup plus 2 tablespoons minced Piquillo peppers*
- *2 teaspoons minced garlic QB*
- *1/2 cup chopped fresh oregano QB*
- *1 cup chopped flat leaf parsley*
- *2 teaspoons Spanish pimentón picante QB*
- *2 teaspoons fine sea salt QB*
- *1 cup Arbequina* extra virgin olive oil*
- *2 tablespoons Jerez** sherry vinegar QB*

Combine the peppers, garlic, oregano, parsley, *pimentón*, and salt in a medium-sized bowl.

Add the oil and vinegar.

Stir to blend everything together.

Adjust seasoning and flavoring to taste.

Cover and let rest at room temperature for one hour.

Taste before serving. You may need to add a little more vinegar or other seasoning.

Keep in an airtight container for up to one week in the refrigerator. Let rest for at least a half hour at room temperature before serving.

** Arbequina is a variety of olive mostly grown in the Cataluña region of Spain. You can find oils from California and Argentina made from these olives.*

*** Jerez is in the southwestern region of Spain, Andalucía. It is the epicenter of prized sherry vinegars.*