



# Total Locals Club

Recipes for pairing with Total Locals  
Club October 2011 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Grilled Skirt Steaks with Two Chimichurris

Recipes created by Michelle Bernstein

Pair with Saracina Malbec 2009

Serves 4

### Ingredients:

- 2 skirt steaks (1 pound each), trimmed of all silver skin
- 1 tsp. kosher salt
- 1/2 tsp. freshly ground pepper
- 2 chimichurris (traditional and red)

### Traditional Chimichurri *(Makes about 1 cup)*

- 1 cup finely chopped fresh flat-leaf parsley leaves
- 2 Tbsp. fresh oregano
- 2 Tbsp. minced garlic
- 1 to 2 tsp. crushed red pepper flakes
- 3 Tbsp. red wine vinegar
- 1/2 cup olive oil
- 1/2 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper

Note: Traditional Chimichurri must be made at least an hour before serving.

Put parsley, oregano, garlic, red pepper flakes, and vinegar into a blender or food processor and process until it becomes a coarse paste. Use a rubber spatula to scrape mixture into a bowl or other container. Stir in olive oil; add salt and pepper. Let sit for at least 1 hour before serving.

*Adapted from Michy's restaurant and Cuisine à Latina by Michelle Bernstein. Read more: [www.oprah.com/food/Red-Chimichurri](http://www.oprah.com/food/Red-Chimichurri)*

### Directions:

Preheat a gas grill or a ridged grill pan to medium-high heat or prepare a fire in a charcoal grill, letting the coals burn until covered with white ash.

Season steaks with salt and pepper. Grill for 4 minutes on each side for medium-rare; 5 1/2 to 6 minutes for medium. Let rest 10 minutes before slicing thinly. Serve with chimichurri sauces.

### Red Chimichurri *(Makes about 1 1/2 cups)*

- 1 medium Spanish onion, minced
- 1 tsp. saffron threads
- 1/2 cup olive oil
- 3 Tbsp. sherry vinegar
- 1/2 cup coarsely chopped flat-leaf parsley leaves
- 1 Tbsp. sweet paprika
- 1 clove garlic, minced
- Pinch of cayenne pepper
- 3/4 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper

Put onion and saffron threads in a small, heavy saucepan with 1/2 cup water. Heat over medium heat until saffron turns water red, about 4 minutes. Pour mixture into a bowl and let cool.

Add remaining ingredients to the saffron mixture, and stir to combine.

