

RECIPE

Chimichurri Steak



Direct grill



35 mins



£9



2 servings

INGREDIENTS

Steak

12oz Bone-in ribeye

Coffee Rub

3 Tbs fresh, finely ground coffee

1 Tbs sea salt

1 Tbs freshly ground black pepper

1 Tbs Dark Brown Sugar

Chimichurri

Bunch of Parsley

1/2 tsp dried Oregano

1/2 tsp dried Tarragon

1 garlic cloves

1 shallot

1/2 tsp chilli flakes (you can add more if you like it hot)

2 1/2 Tbs olive oil

Juice of 1/2 Lemon

2 tsp red wine vinegar

salt and pepper

METHOD

For the Chimichurri

1. Place all the ingredients in a mini chopper and blitz. If it's too thick add some water. Taste and adjust as necessary. I like mine sharp so sometimes add more lemon juice or red wine vinegar. This can be made the day before and will even keep in the fridge for up to a week. Making it in advance allows the flavours to come together.
2. Get a nice bone in Rib Eye. Last time I made this we injected it with some Quiet Man Whiskey don't worry if you don't have an injector it's just as nice without.
3. Sprinkle with Coffee Rub and leave at room temperature for 20 minutes. This can be done whilst you light the BBQ. Set up the BBQ for direct heat and bring your coals to a high heat.
4. I like my steak medium rare so we usually BBQ it to an internal temperature of 140°F or 60°C medium would be 155°F or 65°C.
5. Once cooked tent with foil (not tightly wrapped) and leave for 5-10 minutes, this allows the steak to rest and makes it tenderer. Slice and serve drizzled with the Chimichurri. Serve with Bacon wrapped onion rings, portobello mushrooms or vine tomatoes all which can be cooked on the BBQ too.

Recipe from Chillin N Grillin NI. Check us out on Facebook: [Chillin N Grillin NI](#) or Twitter [@grillin_ni](#)