

Colita con Chimichurri

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Preparation: 30 to 45 minutes
Cooking: 30 to 45 minutes
Yield: 4 servings
Cuisine: American
Meal: Main Course
Season: Christmas



This recipe is original from Argentina and contains one of the many version of a popular sauce: Chimichurri.
It's not restricted to Christmas and actually can be eaten warm or cold, and taste awesome in any way.

Notes

- ** Meat used: Loin, Sirloin, Trip-Tip or anything like that.
- ** Onions are always less than garlic.
- ** Chili peppers can be fresh and cut very tiny, just the seeds or dry (seeds or flakes).

Meat

1 kg Meat

Chimichurri

1	Garlic cloves	1	Vinegar
1	Onion	1	Oil
1	Parsley	1	Salt and pepper
1	Oregano	1	Chili flakes

Directions

1. Combine the marinade ingredients in a small bowl; stir to combine. Rub the marinade all over the tri-tip and set aside. Warm up the grill for indirect moderate heat: if using a charcoal grill, bank the coals to one side; if using a gas grill, ignite the burners on one side.
2. Place the tri-tip on the cool side of the grill and cook until it reaches an internal temperature of 110F, about 25 minutes. As the meat cooks, combine the Chimichurri ingredients and set aside.

3. Move the tri-tip to the hot side of the grill and cook on each side until lightly charred, about 2 minutes per side. Remove from the grill and rest for 10 minutes before slicing against the grain; serve with roasted or baked potatoes and the Chimichurri and lemon wedges for flavouring.