

Dry Chimichurri Rub

Bon Appétit | December 2007

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In Argentina, this mix of herbs and spices is combined with oil and vinegar and used as a sauce for grilled meats. For best results, use dried herb leaves— not powdered or ground. **SERVING SUGGESTIONS:** Rub all over tri-tip before roasting; sprinkle over halibut fillets before pan-searing; make a marinade for roast chicken by whisking 1/4 cup rub with 1/2 cup olive oil and 3 tablespoons red wine vinegar.

Yield: Makes about 3/4 cup

Time: Make this in 5 minutes

- 3 tablespoons dried oregano leaves
- 3 tablespoons dried basil leaves
- 2 tablespoons dried parsley flakes
- 2 tablespoons dried thyme leaves
- 2 tablespoons coarse kosher salt
- 1 tablespoon freshly ground black pepper
- 1 tablespoon dried savory leaves
- 1 tablespoon smoked paprika*
- 2 teaspoons garlic powder
- 1 to 2 teaspoons dried crushed red pepper

Whisk all ingredients in medium bowl. Transfer to airtight container.

DO AHEAD: *Can be made 1 month ahead. Store at room temperature.*

** Sometimes labeled Pimentón Dulce or Pimentón de La Vera Dulce; available at some supermarkets, at specialty foods stores, and from tienda.com.*

