

Sliders with Chimichurri Sauce

Ingredients

Chimichurri Sauce (“It’s all in the sauce”)

2 cups tightly packed flat leaf parsley
1/3 cup loosely packed fresh oregano leaves
5 cloves garlic roughly chopped
Zest of 1 lime
2 T fresh lime juice
1 T white vinegar
¾ t sea salt
¼ t black pepper
¼ t red pepper flakes
¾ c olive oil

Beef Sliders

1lb waygu ground beef
2 tablespoons chimichuri sauce + more for serving
Gorgonzola
Mixed greens or baby kale
6 slider buns toasted

Directions

To Prepare the Chimichurri Sauce

Add all ingredients except for oil to a blender or food processor. Turn blender/processor on a low speed to chop the ingredients. Slowly add the oil while the machine is on. Pour chimichurri sauce into a jar and seal to use for up to 1 week. (You will have leftover and it’s brilliant on flank steak.)

To Make the Beef Sliders

Place the ground beef in a mixing bowl and add 2 tablespoons of chimichurri sauce. Use your hands to massage the sauce into the beef making sure it is well distributed. Heat a cast iron skillet to medium-high. Form small patties out of the beef and place them on the skillet. Allow sliders to cook until juices seep out and the bottom firms up and appears crispy. Flip to the other side and cook an additional 30 seconds to 1 minute before adding the gorgonzola. Continue to cook to desired done-ness or until cheese is melted. Toast the slider buns in the oven cut-side up on the broil setting just until toasted. Make sliders by compiling the mixed greens, slider patties, and drizzle chimichurri sauce on top!

Pair with the 2016 Ten By Ten Malbec.