

Beef Kabobs with Chimichurri

Chimichurri is a piquant herbed sauce that is often served in Argentina and other Latin American countries as an accompaniment to grilled meats. In this recipe, the tenderloin is marinated in half of the sauce prior to grilling. The other half of the sauce is reserved to use as a dipping sauce. Chimichurri is also terrific served with chicken, lamb and fish.

Ingredients

2 pounds beef tenderloin
2 cups extra-virgin olive oil
1 cup red wine vinegar
½ cup freshly squeezed lime juice (4 to 5 limes)
4 jalapeños, seeded and chopped
8 cloves garlic
2 cups firmly packed fresh flat-leaf parsley leaves
1 cup firmly packed fresh oregano leaves
2 teaspoons red chile flakes
Kosher salt and freshly ground black pepper

Set the EGG for direct cooking with the Cast Iron Grid at 450°F.

Trim the beef and cut into 1½ inch cubes. Place in a shallow pan and set aside.

Add the olive oil, vinegar, lime juice, jalapeños, garlic, parsley, oregano, and red chile flakes to the bowl of a food processor fitted with the steel blade. Blend for 30 seconds, season with salt and pepper, then process for another 10 seconds. Pour half of the sauce over the beef, reserving the remainder. Toss the meat in the marinade until completely coated and refrigerate for 4 to 8 hours.

If using bamboo skewers, place the skewers in a pan and cover with water. Soak for 1 hour.

Remove the beef from the marinade and divide it into 4 (8-ounce) portions. Discard the used marinade. Thread the meat on the skewers and then place the skewers on the Grid. Close the lid of the EGG. Turn the skewers every 2 minutes for a total of 8 minutes for medium-rare to medium, making sure to grill the meat on all sides. Transfer the skewers to a platter and let the meat rest for 5 minutes before serving. Serve with the remaining sauce. Serves 4