

RECIPE

Chimmichuri

Great to serve as an appetizer at your next get together. Serve this dip along side your favourite Siwin's product, prepared in your favourite way according to package directions. You don't need to always just have traditional dip, but you can.



Ingredients

Chopped Red Onion	¼ cup
Garlic Cloves, chopped	5
White Wine	2 tbsp.
Lemon Juice	2 tbsp.
Lemon Zest	2 tsp.
Red Pepper Flakes	¼ tsp.
Parsley Leaves	1 ¾ cups
Oregano	½ cup
Olive Oil	¾ cup

Make

Combine the first 6 ingredients into a blender. Pulse, until finely minced, scraping down the sides every so often.

Add the parsley and oregano and pulse again. Scrape down the sides. With the blender on low slowly add the the olive oil, until the herbs are minced, stopping and scraping down the sides every so often. Pour out of the blender into a bowl. Makes about 1 ¼ cups

Can be stored in an airtight container for about 4 days in the fridge.