

Chimichurri Glaze Recipes:

Up the usage rate to 5%

RECIPE 01: Chimichurri Vegetable skewers

- Chimichurri Glaze - 25g
- Courgette - 125g
- Red Pepper - 125g
- Red Onion - 125g
- Mushroom - 125g

Method:

1. Cut all the vegetables into 1.5 inch chunks.
2. Place them into a mixing bowl and drizzle a little oil on and combine.
3. Add the Chimichurri rub and tumble together to get an even coating on all the vegetables.
4. Skewer using a bamboo 6 inch skewer.
5. Place into a tin foil tray.

RECIPE 02: Chimichurri Corn on the Cobb

- Chimichurri Glaze - 25g
- Corn on the Cobb - 500g

Method:

1. Take the Corn on the Cobb and rub a little oil onto it ensuring its fully covered.
2. Sprinkle the Chimichurri rub over the corn evenly.
3. Place into a tin foil tray.

RECIPE 03: Chimichurri Picanha or Rump Cap

- Chimichurri Glaze. - 25g
- Picanha - 500g

Method:

1. Lay the Picanha on a clean board and sprinkle the Chimichurri rub on pressing it into the meat.
2. Turnover and repeat.
3. Fold in two and skewer using large metal or bamboo skewer.
4. Place into a foil tray.

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