

ARGENTINIAN BEEF SKEWERS WITH CHIMICHURRI SAUCE



Ingredients

2 lbs	Boneless Beef Sirloin
5 tbs	Olive Oil
½ cup	Fresh Cilantro
½ cup	Fresh Mint
2 each	Cloves Garlic
¼ cup	Red Wine Vinegar
½ tsp	Crushed Red Pepper
½ tsp	Ground Cumin
12 each	10" Bamboo Skewers

Chimichurri Seasoning

1 ½ tbs	Sea Salt
1 tbs	Oregano, dried
1 tbs	Paprika
1 tbs	Granulated Onion
1 tsp	Garlic Powder
1 tsp	Red Pepper Flakes
1 tsp	Basil, dried
¼ tsp	Black Pepper

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Instructions

1. Set grill to medium high. Trim the beef and thinly slice into 2-inch-long strips. In a medium bowl, toss beef with 2 tbsp oil and Chimichurri seasoning.
2. Finely chop the cilantro, mint, and garlic and place in a medium bowl, along with vinegar, crushed red pepper, cumin, and salt. Whisk in remaining 3 tbsp oil until well combined.
3. Grill the beef 4–6 min., until charred in spots, turning occasionally. Transfer beef skewers directly onto bed of rice and drizzle the chimichurri sauce over beef skewers serve immediately.

ARGENTINIAN LATINOAMERICANO COCKTAIL



Ingredients

30ml Principe de los Apostoles Mate gin
15ml Mezcal Espadín Joven
15ml vermouth rosso
pink grapefruit soda, to serve
pink grapefruit wedge, to garnish

Instructions

1. Fill a highball glass with ice, then pour over the gin, mezcal and vermouth.
2. Top up with the pink grapefruit soda, then stir and garnish with a wedge of pink grapefruit.

COCONUT LIME RICE



Ingredients

1 cup	White Basmati Rice
2 cup	Coconut Milk
1 cup	Water
2 tbs	Fresh Lime Juice
1 each	Lime, zested
½ tbs	Fresh Cilantro, finely chopped
To taste	Salt and Pepper

Instructions

1. Add the rice, coconut milk, water, salt, lime juice and lime zest to a medium pot over medium heat. Stir well to combine.
2. Cook over medium low heat for about 13-15 minutes, or until it appears all the liquid has absorbed.
3. Remove the pot from the heat and let stand for about 10 minutes with the lid on.
4. Fluff with a fork and serve.