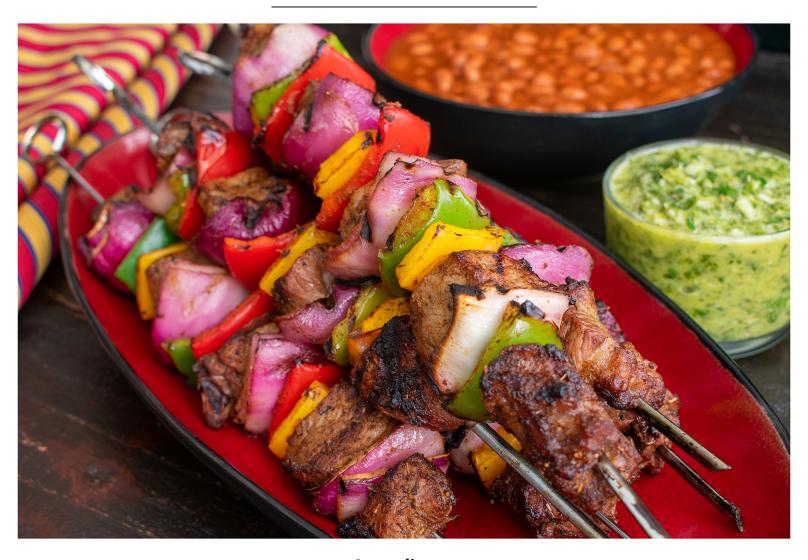
# ARGENTINIAN BEEF SKEWERS WITH CHIMICHURRI SAUCE



## Ingredients

2 lbs	Boneless Beef Sirloin	Chimichurri Seasoning	
5 tbs	Olive Oil	1 ½ tbs	Sea Salt
½ cup	Fresh Cilantro	1 tbs	Oregano, dried
½ cup	Fresh Mint	1 tbs	Paprika
2 each	Cloves Garlic	1 tbs	<b>Granulated Onion</b>
¼ cup	Red Wine Vinegar	1 tsp	Garlic Powder
½ tsp	Crushed Red Pepper	1 tsp	Red Pepper Flakes
½ tsp	Ground Cumin	1 tsp	Basil, dried
12 each	10" Bamboo Skewers	¼ tsp	Black Pepper





# ARGENTINIAN BEEF SKEWERS WITH CHIMICHURRI SAUCE

#### **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.
- 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**

- 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.



