

CHORIPÁN SANDWICHES

INGREDIENTS

FOR THE CHIMICHURRI:

1 bunch fresh oregano
1 bunch fresh parsley
2 green onions
3 cloves garlic
2 tbsp red wine vinegar
1 tbsp lemon juice
1 tsp red pepper flakes
1/4 cup olive oil
salt and pepper, to taste

FOR THE SALSA CRIOLLA:

1 medium onion (YELLOW OR WHITE)
3 - 4 roma tomatoes
1 tsp red wine vinegar
1 tsp lemon juice
1 tbsp olive oil
salt and pepper, to taste



INSTRUCTIONS

Choripán, a traditional Argentinian street food, is pretty damn bomb. A combination of the words chorizo and pan (bread in Spanish), choripán is the Argentinian equivalent to a NYC steet hot dog. Butterflied and grilled, choripán is typically served on a crusty french baguette and topped with chimichurri and salsa criolla.

Here's how we're making choripán sandos:

PREP: First make the chimichurri by finely chopping the herbs and green onions and mixing them with the rest of the ingredients (add the oil last). Next, dice the tomato and onion for the salsa criolla and mix them with the rest of the ingredients. Cut the baguette into 6-inch-ish sized pieces and cut them open.

GRILL: Grill the choripán over medium heat, turning often, until they are uniformly cooked all around. Slice each one lengthwise and grill the flat middles until they get nicely browned. Place the bread on the grill to warm it up and get some subtle grill marks.

ASSEMBLE: Slather a bit of chimichurri on each side of the bread, place a couple of choripán halves in the middle, top with salsa criolla and a bit more chimichurri, and enjoy.

APRIL OX BOX

Chef's top tips for a great steak

1. SEASON IT RIGHT

What method you cook with will dictate what seasoning is right for your steak. Cooking cowboy style? Use salt, pepper, and oil. Cooking over a gas grill? Have some fun with seasoning and don't be afraid to load it on to create a solid crust. I like using a BBQ rub, Greek spice blend, or a cajun mix - honestly, whatever looks cool and good, go with that. Basting in a pan? Use salt and oil and no pepper - pepper will just burn on the stove.

2. KEEP FLIPPING

There's no such thing as too many flips - flipping your steak while you cook it, every minute or two, is what is going to create that bomb crust on your meat.

3. LET IT REST

The most important tip of all: let your steaks rest before slicing! If you cut into a steak right after it comes off the grill or pan, juices are going to run right out and you'll be left with basically jerky. Letting it rest for at least five minutes gives the meat time to redistribute the juices - leading to a more tender, flavorful steak.



*how to cook your
NY Strip with Chef Brad!*

WHAT'S IN THE BOX

BACON BRATWURST

JAMAICAN JERK WHOLE CHICKEN

CHORPIAN SAUSAGE

DRY-AGED GROUND BEEF

CARNE ASADA

PORK SHOULDER

NY STRIP