

Strip Steak and Chimichurri Sauce



KC Strip Steaks

- 2 lbs KC strip steaks (about 4)
- Chimichurri Sauce (recipe follows)

Allow steaks to come to room temperature before grilling. Preheat grill to high. Season steaks generously with salt and pepper. Grill over high heat for 10-12 minutes, turning once, for medium rare. Internal temperature will be 130°F to 135°F. Let rest for 10 minutes before serving. Drizzle with chimichurri sauce and serve with additional sauce on the side.

Chimichurri Sauce

- 1 1/2 cups fresh, flat-leafed parsley
- 4 cloves garlic
- 1 tsp smoked paprika
- ¼ tsp red pepper flakes
- 1 tsp dried oregano leaves
- 1 shallot
- 1/3 cup red wine vinegar
- ½ cup extra virgin olive oil
- ½ tsp kosher salt
- ¼ tsp pepper

Combine all ingredients except the oil in a small food processor and pulse until coarsely chopped. Add the olive oil and mix well with a spoon. Can be stored tightly covered in the refrigerator for 1 week.