

## Chimichurri Corn on the Cob

### **Ingredients:**

- 1 cup Water
- 1 tbsp coarse Salt
- 1 head Garlic, separated into cloves & peeled
- 1 cup packed fresh flat-leaf Parsley leaves
- 1 cup fresh Oregano leaves
- 2 tsp crushed red-pepper Flakes
- ¼ cup red Wine Vinegar
- ½ cup EVO oil
- 4 ears of Corn, cleaned, rinsed & cut into thirds

### **Directions:**

Bring the water to a boil in a small saucepan.  
Add the salt, and stir until it dissolves.  
Remove from heat, and allow to cool.  
Mince the garlic very finely, and put in a medium bowl.  
Mince the parsley and oregano, and add to the garlic, along with the red-pepper flakes.  
Whisk in the red-wine vinegar, then the olive oil.  
Whisk in the salted water.

Liberally "paint" corn with the chimichurri and wrap each piece in foil.  
Place on a hot fire or hot oven until done (25-35 min).