

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
1/4 cup red Wine Vinegar
1/2 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).