



A Recipe from Old Smokey Products Company

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RECIPES // Pedro's Chimicurri Chicken

Recipe for the Old Smokey Charcoal Grill

Ingredients

First the sauce:

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1/2 cup finely chopped onion
- 1 T garlic, finely chopped
- 1/4 cup fresh parsley, finely chopped
- 1 tsp dried oregano
- 1/4 tsp cayenne pepper, to taste
- 1 1/2 salt
- 1 tsp ground black pepper

Then the chicken:

- 1 lb boneless, skinless, chicken breast, cut into 1-inch wide strips
- metal or wood skewers

Directions

First make the chimicurri sauce. Whisk together the oil & vinegar in a bowl, and then stir in the remaining ingredients. Let stand at room temperature for 2 to 3 hours before using. Makes about 1 1/2 cups. Use sauce as a marinade for the chicken, cover chicken pieces for 3 or 4 hours before grilling. You can cook the chicken on skewers if you want, or place them on the grill just as well.