



## **A Recipe from Old Smokey Products Company**

[www.oldsmokey.com](http://www.oldsmokey.com)

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### **RECIPES // Argentine Barbecue Sauce**

*Recipe for the Old Smokey Charcoal Grill*

#### Ingredients

- 6 garlic gloves, chopped very fine
- 1/2 cup chopped fresh parsley
- 1/2 cup oregano
- 1/4 cup Italian red dried pepper
- 1 cup boiling water
- 1/2 white vinegar
- 1/2 cup olive oil
- salt & ground black pepper to taste

#### Directions

Mix ingredients in above order and when cool put in a closable jar, store in refrigerator for at least 12 hours. Prepare this one or two days before the barbecue event. It can be stored in the refrigerator for 10 to 15 days. This sauce can be used as a marinade before cooking, brushed on during cooking, or as a sauce for the table. It works great for chicken, beef, etc.