



BBQ Brine Roasted Meat with a Fresh Chimichurri **Wild Plum Events suggested pairing with 2016 Cabernet Franc**

This is a great red for a summer BBQ. To take your BBQ to the next level try a brine roasted chicken with a fresh chimichurri. (This brine recipe works for chicken, pork and fish and the Chimichurri can be an accent for all three.)

Basic meat brine for chicken, pork or fish.

- 2 quarts of water
- 1/3 cup Salt (100 grams)
- 1 Tablespoon sugar
- 1 teaspoon whole peppercorns
- 1/2 teaspoon chili flake
- 2 bay leaves
- 1 lemon

Combine all ingredients except lemons in a medium pot. Bring to a boil and stir well to dissolve all sugar and salt. Remove from heat and chill completely. Store in the refrigerator for up to 3 weeks.

Before use, cut 1 lemon in half and squeeze all the juice into the brine. Stir and pour over desired meat. Brine meats at least 3 hours and up to 24. After 24 hours meats can be pulled from the brine and stored in the refrigerator up to 3 days before cooking. Grill or roast meats and serve chimichurri on the side.

Chimichurri

- About 3-4 bunches fresh cilantro leaves & stems, washed and chopped
- 2 tablespoons lemon or lime juice
- 1/4 cup cold water
- 1/3 cup olive oil
- 1 small clove garlic, coarsely chopped or grated with a microplane
- 1/2 tsp. or more Chili sauce (optional spice)
- Splash of Fish sauce or anchovy (optional umami)
- 1 teaspoon. Salt

Combine all ingredients in food processor or blender and blend until combined. Can be made a day ahead. Serve with grilled meats or roasted vegetables.