

A photograph of a group of people enjoying an outdoor summer gathering. In the foreground, a man in a blue shirt is talking to a woman in a yellow shirt. In the background, a man in an orange shirt is near a grill, and another man in a light blue shirt is looking down. There are tables with drinks and food, and a large tree on the right.

# Summer Flavors Recipes

## Garden Chimichurri Sauce for Wagyu Steak

### Ingredients

- 2-3 fresh herbs, 1 cup total (parsley, oregano, cilantro, mint, scallions)
- 1 aromatic (1 shallot or 3 cloves garlic)
- ¾ cup olive oil
- ½ cup vinegar (red wine or white wine, balsamic, sherry, rice)
- Spice (2 tablespoons diced fresh chili or 2 teaspoons crushed red pepper)
- Salt and pepper to taste

### Step-by-step

1. Gather your fresh herbs and remove leaves from stems, placing in food processor
2. Peel garlic or shallot, trim and deseed chili if using and add to food processor
3. Top herbs and produce with oil, vinegar, salt, pepper and red pepper if using
4. Pulse mixture on low-medium speed until uniform size and texture
5. Remove from food processor and use immediately or store for up to one week in air tight container in refrigerator

## Watermelon Salad

### Ingredients

- 3 cups seedless watermelon
- 1 serrano chili pepper
- 2 cups Persian cucumbers
- ¼ cup fresh mint
- 1 lime with zest
- Salt to taste
- A drizzle of olive oil
- \*Optional feta and/or a dollop of labneh

### Step-by-step

1. Dice watermelon in one inch cubes and place in large serving bowl
2. Quarter and thinly slice cucumber and add to bowl with watermelon
3. Trim, deseed and thinly slice serrano chili and add to bowl
4. Tear or chiffonade fresh mint, reserving a tablespoon for garnish
5. Zest and juice one lime, season with salt and toss to evenly mix salad
6. Feta is a great addition to this salad as well, and can be crumbled on top upon serving