

Brazilian BBQ Beef

Thank you for stopping by Simple Recipes and have a great week! As you might know, Brazil is well known for its BBQ. The meat is usually served with vinagrete sauce. This sauce is very simple and tasty, is kind of similar to the salsa, without the jalapeno. In this recipe I adapted from the original ones which use regular vinegar with balsamic vinegar. I prefer the balsamic vinegar due to its sweetness and less acidity. The vinagrete sauce can be served with not only steak but with chicken and sausage or even as a salad dressing. Many of the meat cut is only lightly sprinkled with rock salt before grilling. By using only rock salt the taste of the meat is not overshadowed by other flavors. Moreover, you will find that different cut of meats have different flavors.

Ingredients:

1 onion chopped
2 tomatoes chopped
 $\frac{1}{2}$ bunch Italian parsley
 $\frac{1}{2}$ cup balsamic vinegar
1 teaspoon olive oil

Method:

Soak the onion in water and drain, a few times, to release the acid.

Mix all the ingredients and let it sit approximately 2 hours in the refrigerator.



The steak...



and the vinagrete sauce.

B B Q



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