

Asado Argentino

Difficulty: Medium

Preparation:

1. Start with the marinade. Combine in a large bowl or food processor the leaves of parsley, oregano, minced onion, and garlic.
2. Work the mixture thoroughly in a food processor or with a mortar and pestle until it becomes a fine paste.
3. Add the apple cider vinegar, lemon juice, salt, and pepper. Mix well.
4. Gradually add the olive oil while continuously stirring the mixture.
5. Prepare the meat. Choose a young beef cut, well-buttered, with the bones still attached.
6. Simmer the meat in white wine vinegar for 10 minutes.
7. Remove the meat from the vinegar and allow it to rest for 30 minutes.
8. Spread a layer of the prepared sauce over the meat, place the meat on a BACON tray with probe, and bake.
9. At the end of the cooking, use the collected sauce at the bottom of the tray to season the meat.

Ingredients:

- * 4 kg beef ribs with bones
- * Olive oil
- * 1 bunch of parsley
- * 40 g fresh oregano
- * 60 g onion
- * 1 small chili pepper
- * 1/2 lemon
- * 3 tablespoons of apple cider vinegar
- * Salt and pepper
- * 2 cloves of garlic

Cooking time: 1 hour 30 minutes

Cooking type: Oven

Number of ingredients: 10

Note: The cooking time may vary depending on your oven and the size of the meat.