



Salsa di Parmigiano

Recipe courtesy Michael Chiarello

Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	4 hr 0 min	Easy	2 1/2 cups
Cook Time:	—		

Ingredients

1/2 pound Parmesan, not too dry
1/2 pound Asiago cheese, not too dry
2 teaspoons minced garlic
2 teaspoons dried oregano
1 teaspoon red pepper flakes
2 tablespoons chopped green onion
1 1/2 cups extra-virgin olive oil
1 teaspoon freshly ground black pepper

Directions

Remove any rind from the cheeses and chop the cheeses into rough 1-inch chunks. Place the cheese in a food processor with the garlic, oregano, and red pepper flakes and pulse until reduced to the size of fine pea gravel. Stir in the green onion, olive oil and black pepper and pulse again. Cover and let stand at room temperature for at least 4 hours before using.



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