Ribeye Steak with Chimichurri Dip, Salsa Criolla Salad and Rice Croquetas.

**Chimichurri**
4 spoons of Corn Oil (or Olive oil)
3 spoons of Wine Vinegar (or Vinagre de Jerez, or any other Vinegar).
1 Garlic clove
1 teaspoon Coarsely Ground Chilli (preferably Argentinean; if not, try the least spicy in your convenience store)
2 teaspoon Dry Oregano
1 tablespoon Fresh Persil
1 teaspoon Sea Salt.
1 teaspoon Freshly Ground Pepper
1 hint of Merkel or Paprika (optional)
Jar with a lid (optional).

**Salsa Criolla**
1 Onion
1/2 Red pimento.
1/2 Green Pimento
1 Tomato.
1 tablespoon of freshly ground Persil.
4 tablespoons of Olive Oil
3 tablespoons of vinegar.
Salt
Ground Pepper.

Non traditional variation:
avocado, mango, tomato, red onion, olive oil, lemon juice cayenne and cilantro.
Ingredients and main utensils.

**Rice Croquetas**
1.5 l. of Sunflower Oil (aprox.)
1 mug of boiled Rice (Carolina rice if possible).
2 to 4 eggs.
2 tablespoons of grated Parmiggiano Cheese.
2 tablespoons of All Purpose Flour
1 teaspoon of Fresh Ground Pepper
1 Deep frying pan (15 cm deep min.).
1 Bowl.
Dash of Tabasco (optional)
1 teaspoon of fresh chopped persil (optional)

**Ribeye Steak**
300 g to 400 g Ribeye steak (you can use a tomahawk ribeye steak instead).
2 sprigs of Thyme
1 teaspoon of Corn Oil
10 g of butter
Salt
Pepper
Extra heavy iron pan, or grill plate.