

# GRILLED OCTOPUS ON THE BBQ WITH CHIMICHURRI MARINADE RECIPE CARD

If you've ever had perfectly grilled octopus on the BBQ, you know it's unforgettable, smoky, tender, slightly crisp at the edges, and deeply satisfying

## 1. Prep the Octopus

Use 1 to 1.5 kg whole octopus or legs, fresh or frozen. If frozen, thaw completely in the fridge.

## 2. Tenderise First

Place octopus in a large pot, no water. Add 1 bay leaf, 1 crushed garlic clove, splash red wine vinegar and a pinch of salt.

Cover and simmer gently for 45 to 60 minutes, until a knife slides easily into the thickest part.

Cool slightly in its juices.

## 3. Marinate

Pat dry. Coat generously in chimichurri. Marinate in the fridge for 2 to 4 hours. Do not exceed 6 hours.

Bring to room temperature before grilling.

## 4. Grill Hot and Fast

Preheat BBQ to high.

Grill 3 to 4 minutes per side, turning once. Remove when deeply charred with lightly crisp edges.

Do not overcook.

## 5. Slice and Finish

Rest 5 minutes. Slice on a bias.

Finish with lemon, flaky salt and extra chimichurri.

Char it. Spoon it. Get stuck in.

 [Click here to watch a quick video in YouTube](#) | [Check out the full recipe in our online blog here](#)

Want more recipes like this? Join the Chimmi Crew for BBQ recipes, tips, and exclusive drops.

Sign up at [chimmiandco.com.au](http://chimmiandco.com.au)



 Stay Connected & follow us in our Socials:

IG: <https://www.instagram.com/chimmiandco>

FB: <https://www.facebook.com/profile.php?id=61578345547408>

TikTok: <https://tiktok.com/chimmico41>

