

Coffee Rubbed

Steak

Ingredients

- 2 tablespoons ancho chile powder
- 2 tablespoons finely ground Alpen Sierra Coffee Roasting Company coffee beans, or your favorite
- 5 teaspoons dark brown sugar
- 1 tablespoon hot smoked Spanish paprika
- 1½ teaspoons dried oregano
- 1½ teaspoons freshly ground black pepper
- 1½ teaspoons ground coriander
- 1½ teaspoons mustard powder
- 1 teaspoon chile de árbol powder or ¾ teaspoon finely ground red pepper flakes
- 1 teaspoon ground ginger
- 1 tablespoon kosher salt, plus more
- 2 16-ounce Sinclair Family Farm New York steaks (about 1 inch thick)

Method

Mix ancho chile powder, ground coffee, brown sugar, paprika, dried oregano, pepper, coriander, mustard, chile de árbol powder, ginger, and 1 Tbsp. salt in a small bowl.

Season steaks with salt, then coat with 5 tsp. spice rub per steak (save any extra rub for your next steak). Place on a wire rack set inside a rimmed baking sheet and chill uncovered 3–6 hours.

Let steaks sit 1 hour to come to room temperature, which will help them cook quickly and more evenly.

Grill the first side for 4–5 minutes until golden brown and slightly charred.

Turn the steaks over and grill 3–5 minutes more for medium rare (internal temperature of 135 degrees, at least)

Let the meat rest before serving to distribute the juices evenly.