



serving size: 4 | **prep time:** 20 minutes | **cook time:** 15 minutes | **cut:** strip steak | **method:** grill

grilled strip steaks with coffee rub

Perk up dinner with our Grilled Strip Steaks with Coffee Rub. Coffee, cumin and paprika make an exotic and spicy rub that complements the flavors of the grill.

INGREDIENTS:

- 4 *Chairman's Reserve*® strip (top loin) steaks, cut 1" thick (about 1 to 2 lb)

RUB:

- 2 teaspoons finely ground medium-roast coffee (not French roast or espresso)
- 1 teaspoon coarse (kosher) salt
- 1 teaspoon sweet paprika, preferably Spanish or Hungarian
- ½ teaspoon cumin seeds, coarsely ground in a spice grinder, or ground cumin
- ½ teaspoon freshly ground black pepper
- Pinch of cayenne pepper

DIRECTIONS:

1. Preheat grill for direct cooking over high heat (500°F).
2. Make the rub: Mix coffee, salt, paprika, cumin, black pepper and cayenne.
3. Season steaks on both sides with rub.
4. Lightly oil grill grate. Grill the steaks, with lid closed, turning once, or until instant-read thermometer reads 140°F for medium-rare, about 10 minutes, or 155°F for medium, about 12 minutes. Remove from the grill and let stand for 3 to 5 minutes. (Temperature will rise 5°F to 145°F for medium-rare or 160°F for medium.)