

Coffee Crusted Prime Bone-in Ribeye Steak (grilled)

Recipe by C.T.P.

Ingredients

(2) Bone-in Ribeye (trim excess fat)

Seasoning rub:

3 Tbsp. coffee

1 tsp. black pepper

½ tsp. chili powder (Mexican style)

½ tsp. smoked paprika

½ tsp. chipotle chili powder

1 tsp. kosher salt

1 tsp. brown sugar

Directions

Mix together dry seasoning

Pat dry steaks and rub with oil

Apply seasoning liberally

Place seasoned steaks on rack; put in fridge for 1 hr.

Remove from fridge and let steaks rest at room temp. for 1 hr.

Place on searing-hot grill until desired doneness.