



Coffee Rubbed Rib-Eye

Recipe courtesy Bobby Flay

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	5 min	Easy	4 servings
Cook Time:	16 min		

Ingredients

Coffee Rub:

1/4 cup ancho chili powder
1/4 cup finely ground espresso
2 tablespoons Spanish paprika
2 tablespoons dark brown sugar
1 tablespoon dry mustard
1 tablespoon kosher salt
1 tablespoon ground black pepper
1 tablespoon ground coriander
1 tablespoon dried oregano
2 teaspoons ground ginger
2 teaspoons chili de arbol powder
2 bone-in or boneless rib-eye steaks, 2-inches thick, approximately 1 1/2 pounds each
Canola or olive oil
Salt and coarsely ground black pepper

Directions

Combine all spices in a bowl.

Preheat oven to 425 degrees F.

Preheat a cast iron pan over high heat. Brush each side of the steak with oil and then season each side liberally with salt and pepper. Rub 2 tablespoons of the coffee rub onto 1 side of each steak. Cook the steak, rub side down until golden brown, about 3 to 4 minutes. Flip the steak over, cook for 2 minutes and then transfer to a baking sheet and cook in the oven to medium-rare doneness, about 8 to 10 minutes. Remove and let rest 5 minutes before slicing.

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