

Friday, October 3, 2008

Spice-Rubbed Rib-Eye Kabobs with Salsa Verde

Serves: 4 to 6

Prep time: 20 minutes

Grilling time: 4 to 6 minutes

Special equipment: 12 wooden skewers, soaked in water for at least 30 minutes

Rub

2 teaspoons kosher salt

1 teaspoon light brown sugar

1/2 teaspoon freshly ground black pepper

1/2 teaspoon granulated garlic

1/2 teaspoon prepared chili powder

4 boneless rib-eye steaks, about 12 ounces each and 1 to 1-1/2 inches thick

Extra virgin olive oil

Sauce

1/2 cup tightly packed fresh basil leaves and tender stems

1/2 cup tightly packed fresh Italian parsley leaves and tender stems

2 anchovy fillets

1 medium garlic clove

6 tablespoons extra virgin olive oil

1 tablespoon red wine vinegar

1 teaspoon finely chopped jalapeño chile pepper, without seeds

1/4 teaspoon kosher salt

1/8 teaspoon freshly ground black pepper

1. In a large bowl mix the rub ingredients.

2. Cut the rib-eye steaks into chunks 1 to 1-1/2 inches thick, removing and discarding any large pieces of fat. Add the chunks of steak to the bowl and toss to coat them evenly with the rub. Add just enough oil to lightly coat the chunks of meat. Mix well. Thread the chunks onto skewers, leaving a little room between each chunk. Set aside at room temperature for 20 to 30 minutes before grilling.

3. In a food processor finely chop the basil, parsley, anchovy fillets, and garlic. Add the remaining sauce ingredients and let the machine run until the sauce is well combined, 1 to 2 minutes, scraping down the sides of the bowl occasionally.

4. Brush the cooking grates clean. Grill the skewers over **direct high heat** (450° to 550°F), with the lid closed as much as possible, until cooked to your desired doneness, 4 to 6 minutes for medium rare, turning once or twice and swapping their positions as needed for even cooking. Serve warm with the sauce.

Grilling Tip:

Bamboo skewers require at least 30 minutes of soaking in water to prevent them from burning on the grill. To avoid having to soak them each time, soak a big batch of skewers, drain them, put them in a plastic bag, and freeze them. Whenever you need soaked skewers, pull out as many as need and use them without thawing.

