

COFFEE RUBBED BURGERS (OR STEAKS)

- 2 tbsp FRESH GROUND ESPRESSO/DARK ROAST BEANS (NOT INSTANT) – REGULAR OR DECAF
- 1-1/2 tbsp LIGHT BROWN SUGAR
- 1/2 tsp GROUND CHIPOTLE CHILI PEPPER
- 1 tbsp PAPRIKA
- 1-1/2 tsp GRANULATED GARLIC POWDER
- 1/2 tsp WHOLE MUSTARD SEEDS
- 1/4 tsp HOT RED PEPPER FLAKES
- 1-1/2 tsp SEA SALT
- 1 tsp GROUND BLACK PEPPER

FOR THE RUB: COMBINE THE GROUND COFFEE, BROWN SUGAR, CHILI POWDER, PAPRIKA, GARLIC POWDER, MUSTARD SEEDS, HOT PEPPER FLAKES, 1-1/2 TEASPOONS SALT AND 1 TEASPOON OF PEPPER. SET ASIDE.

FOR THE STEAKS/BURGERS:

2 (1-1/4 LBS STEAKS OR 1/2 LB BURGERS – THICKNESS MUST BE 1 INCH TO 1-1/4 INCHES THICK)

PRE-HEAT OVEN TO 425°

BRUSH THE STEAKS ALL OVER WITH OLIVE OIL. SEASON THE STEAKS ALL OVER WITH SALT AND PEPPER.

RUB 1 TABLESPOON OF THE RUB ON ONE SIDE OF EACH STEAK/BURGER AND ALLOW THEM TO STAND AT ROOM TEMPERATURE FOR 10 MINUTES.

HEAT A DRY CAST-IRON SKILLET OVER MEDIUM-HIGH HEAT UNTIL VERY HOT (ABOUT 5-6 MINUTES).

ADD THE BEEF, RUB SIDE DOWN, AND COOK WITHOUT MOVING FOR 3 MINUTES.

FLIP THE BEEF OVER AND COOK FOR 2 MINUTES.

TRANSFER THE CAST-IRON PAN TO THE HOT OVEN AND COOK FOR 5 MINUTES FOR MEDIUM RARE.

REMOVE THE PAN FROM THE OVEN. REMOVE THE BEEF FROM THE SKILLET AND TRANSFER TO A PLATE, COVER WITH ALUMINUM FOIL (ADD CHEESE IF DESIRED) AND ALLOW THEM TO REST FOR 10 MINUTES.



Do you have a favorite recipe?

Throughout the year we will be publishing favorite recipes and invite you to submit your favorite victual or libation!

Whether it's for Grillin' or Chillin' or if it's Hot & Sizzlin' - send it to us and we will have our editors taste test it! We will take the best of them and publish a "Chillin' & Grillin', Hot & Sizzlin' Recipe Book". If we think your Recipe is among the best, you will get a printed copy of our Recipe Book!

Email your Thrillin' Recipe to Gary@SVF.net