



# Coffee Rubbed Steak

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1/4 cup finely ground espresso - 2 tbsp Spanish paprika - 2 tbsp dark brown sugar - 1 tbsp dry mustard - 1 tbsp kosher salt - 1 tbsp ground black pepper - 1 tbsp ground coriander - 1 tbsp dried oregano - 2 tsp ground ginger - 2 tsp chili powder - Your preferred steak.

## Instructions

This is a very flexible recipe. I usually use any bold coffee I have on hand. 1. Combine all ingredients and mix well. 2. Brush each steak lightly with olive oil and cover both sides of steak with coffee rub. (approx 1 tbsp of rub per side). 3. Cook steaks on BBQ to desired doneness.