



COFFEE RUB FOR GRILLED STEAK TACOS

Create a most memorable gathering. Let this simple menu be the basis for a noteworthy evening in the style for which you are known. Refined and novel is who you are. ¡Salud!

INGREDIENTS

- ¼ c. ancho chile powder
- ¼ c. espresso, finely ground
- 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. oregano, finely chopped
- 2 tsp. freshly ground ginger

INSTRUCTIONS

Add the ancho chile powder to a mason jar.

Next, add the coffee, brown sugar, Spanish paprika, oregano, salt, pepper, dry mustard, ginger and coriander.

Mix together and, voilà, coffee rub.

NOTE: Prior to grilling, baste steak with melted butter, then apply the coffee rub to the steak.