

COFFEE CRUSTED RIB EYE STEAK

Prep time: 5 minutes

Cook time: 10 minutes

Serves 4 people

INGREDIENTS

4 x 12 oz. rib eye steaks

FOR OLIVE OIL RUB:

1 tablespoon freshly ground coffee

1 tablespoon table salt

1 tablespoon brown sugar

½ tablespoon smoked paprika

½ tablespoon garlic powder

½ tablespoon onion powder

½ tablespoon freshly ground black pepper



INSTRUCTIONS

1. Combine all the ingredients for the rub, ensuring they are mixed well.
2. Rub the rib eye steaks with a little bit of olive oil, then coat all sides with the dry rub.
3. Preheat your Megamaster grill to high heat. Place steaks on the grill and flip occasionally to ensure they develop that tantalizing sear. Use a Megamaster Meat Thermometer for perfect results: it should read approximately 130 degrees for medium rare and 135 degrees for medium.
4. Let rib eye steaks rest for 10 minutes before serving.

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