



## RECIPE

### **COFFEE AND CHILI CRUSTED VEGAS STRIP STEAK**

4 5oz. Vegas Strip steaks	1/4 tsp. fresh oregano
3 tbsp. fresh ground coffee	1/4 tsp. fresh ground rosemary
1 1/2 tbsp. chili powder	1/2 tsp. cumin seed
1 tsp. cocoa powder	1/8 tsp. cayenne pepper
1/2 tsp. fresh ground black pepper	1/2 tsp. kosher salt

#### **METHOD**

**Step 1** - Place all spices in a spice grinder and grind.

**Step 2** - Crust steaks in coffee rub. Allow flavors to develop for 8-12 hours.

**Step 3** - Pan sear in cast iron pan.

**Step 4** - Place onto sheet pan with roasting rack and roast at 400 degrees to medium rare.

### **CHIMICURRI**

1 cup flat leaf parsley, loosely packed	1/2 ea. shallot, minced
1 cup cilantro, loosely packed	1/2 tsp. coriander
1 cup basil, loosely packed	2 tbsp. lemon juice, fresh
4 tbsp. oregano	1 tsp. sherry vinegar
1/4 ea. jalapeño	3/4 cup extra virgin olive oil
1 ea. garlic clove, minced	

#### **METHOD**

**Step 1** - Place all ingredients into a blender.

**Step 2** - Purée to a pesto like consistency.

**Step 3** - Salt & pepper to taste.