

## **Coffee-Rubbed Rib-Eye** Adapted from Josef Centeno, of Bāco Mercat, Los Angeles by James Brock

**Serves 6**

### **Ingredients:**

- 2 tablespoons Aleppo pepper (available at Central Market and other fine food stores)
- 1 teaspoon cumin
- 2 tablespoons finely ground coffee beans
- 2 tablespoons freshly ground black pepper
- 2 tablespoons (packed) dark brown sugar
- 2 teaspoons smoked paprika
- 1.5 teaspoons mustard powder
- 3/4 teaspoon chili powder
- 3/4 teaspoon ground ginger (available at Central Market and other fine food stores)
- 1 2-inch-2 1/4-inch-thick bone-in beef rib eye (about 2-2 1/2 pounds), preferably dry-aged, at room temperature for 1 hour
- 2 teaspoons kosher salt
- 4 tablespoons grapeseed or vegetable oil, divided
- 3 tablespoons unsalted butter
- 1 garlic clove, lightly crushed
- 4 sprigs thyme
- 1 sprig rosemary
- Coarse sea salt

### **Chantal Item Needed:**

- *Induction 21 Steel® 5 qt. Saute Skillet with Glass Lid*



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### Preparation:

#### Spice Rub:

Mix all ingredients in a medium bowl. Transfer to an airtight container.

(DO AHEAD: Rub can be made 1 month ahead. Store airtight at room temperature; I stored mine in my Make & Take.)

#### Steak:

Preheat oven to 400 degrees Fahrenheit. Preheat oven to 400°. Set a wire rack inside a large rimmed baking sheet. Season steak with kosher salt and 2 tablespoons spice rub, pressing onto all sides of meat and adding more spice rub by the teaspoonful if needed to coat entire surface.

Heat 2 tablespoons oil in a large skillet — such as the *Induction 21 Steel® 5 qt. Saute Skillet with Glass Lid* — over high heat. When oil begins to shimmer, place steak in skillet (be sure to have fan on high; the rub creates some smoke). Sear steak for 1 minute (any longer and the rub will start to burn). Transfer steak to a plate and carefully drain fat from skillet. Wipe skillet clean with a paper towel. Heat remaining 2 tablespoons oil in skillet and sear other side of steak for 1 minute. Add butter, garlic, and herbs to skillet; cook until butter is foamy. Carefully tip skillet and, using a large spoon, baste steak repeatedly with butter for 1 minute. Turn steak and baste other side for 1 minute. Pile herbs on top of steak, transfer skillet to oven, and roast until an instant-read thermometer inserted horizontally into center of meat registers 125° for medium, 15-17 minutes.

Transfer steak to prepared rack; let rest for 20 minutes. Cut steak from bone, slice, and sprinkle with sea salt.