

Barbeque Spiced Grilled T-Bone Steak

Ingredients:

4 (16-ounce) T-Bone steaks
2 ounces chili oil
6 ounces Barbeque Spice:
1-ounce dry mustard
 1-ounce chili powder
1/2-ounce cayenne
2-ounces brown sugar
1-ounce orange zest
1-ounce paprika
1-ounce garlic powder
1-ounce onion powder
1/2-ounce salt
1/2-ounce black pepper



Combine all ingredients in a bowl. Store in an airtight container.

BBQ Zinfandel Reduction:

1/2 ounce grape seed oil
1 shallot
Minced 1 green apple
Chopped 2 stalks celery
Chopped 1 carrot
4 bay leaves
1/2 tablespoon black peppercorns
2 bottles zinfandel wine
1 quart veal stock
1-ounce butter
3-ounces barbeque spice
Salt
Pepper

Directions:

Preheat Grill: Rub steak with chile oil and barbeque spice rub on both sides. Grill steak to desired temperature. Place 4 ounces of garlic potatoes on 4 plates. Spoon sauce around steak and serve.

Sweat all vegetables in oil until translucent. Add bay leaves and peppercorns.

Deglaze with bottles of wine and reduce by 2/3. Add veal stock and reduce by 3/4.

Strain and finish with barbeque sauce, butter, salt and pepper.