

# Cowboy Steak with Coffee and Chili Rub

## **Ingredients:**

1 1/2 teaspoons ancho chili powder, or other chili powder  
1 1/2 teaspoons fine ground espresso coffee  
1/2 teaspoon brown sugar  
1/4 teaspoon dry mustard  
1/4 teaspoon ground coriander  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
1 1/4 pound shoulder center steak (Ranch Steak), or top sirloin, about 1 1/4-inch thick



## **Directions:**

Spray a large nonstick skillet with cooking spray and preheat it over medium-high heat. In a small bowl combine all the ingredients for the rub and coat the steak well on both sides. Cook steak for 14 minutes, turning once, for medium to medium-rare. Allow steak to sit for 5 minutes before slicing.

***Yield: 4 servings***