



WILD. NATURAL. SUSTAINABLE.

Chipotle Coffee Rub Bison Skirt Steak with Sweet Corn Salsa

Prep Time: 1 hour • Yields: 2-4 servings

Ingredients:

1 pkg. Fossil Farms' Bison Skirt Steak, 2 lbs.
1 tsp. freshly ground dried chipotle peppers (or chipotle powder)
1 tsp. freshly ground coffee
1 tsp. garlic powder
1 tbsp. sea salt
½ tsp. fresh cracked black pepper
4 ears of unhusked sweet corn (or 2 cans of sweet kernel corn)
1 small jalapeño, deveined, seeded, finely minced
3 fresh limes (two freshly juiced, one for garnish)
1 red onion, finely minced
1 tbsp. fresh parsley
1 tbsp. fresh cilantro

Method:

1. Combine ground chipotle, coffee, garlic powder, sea salt, and black pepper for your rub.
2. Trim excess fat and silver skin from skirt steak before generously applying rub. The meat can be seasoned up to 2-4 hours ahead of time.
3. Preheat grill to 400°F-450°F, prepare to cook over direct heat.
4. While the steak comes up to room temperature, roast your corn in the husk either on the grill since it is preheated, or in a 400°F oven. Roast for 10-15 minutes, and remove the husk once cool enough to handle. Note: this salsa can be made the night before or the same morning, if you so desire.
5. Run your knife down the husk to remove the corn kernels, getting as close to the center as possible.
6. Combine with chopped red onion, jalapeño, herbs, salt and pepper to taste, and fresh lime juice.
7. Grill the marinated Bison skirt steak over direct high heat for 4-5 minutes per side.
8. Let the meat rest for about 10 minutes once you take it off the grill to develop great color when you slice into the steak.
9. Slice the skirt steak into thin slices, being sure to run your knife against the grain.
10. Top with your sweet corn salsa and a wedge of lime to garnish. Serve and enjoy!

Equipment:

Grill
Measuring spoons & cups
Knife
Medium bowl
Baking sheet
Cutting board
Serving plates
Lime squeezer

