



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Orange Chipotle Coffee-Rubbed Ribeyes

We Texans are mighty serious about our steaks. We like 'em big and well-marbled – and grilled, not broiled. We concocted this recipe which uses one of our favorite grilling sauces, **Fredericksburg Farms Orange Chipotle Grilling Glaze**, a flavor match made in heaven with steaks, and a unique rub made from ground espresso coffee beans! Now this is our “secret formula” so enjoy it, but guard it with your life – and let it be your own “house secret recipe”. You’ll find it to be the perfect seasoning for those big ol’ ribeyes.

To Serve 4.

4 (10-12 ounce) aged ribeye steaks

**Fredericksburg Farms Orange Chipotle Grilling Glaze**

Coffee rub, see recipe below

Olive oil

### Coffee Rub:

1/3 cup espresso coffee beans, ground fine

1-1/2 tablespoons kosher salt

2-1/2 teaspoons ancho chili powder

1-1/2 teaspoons medium-grind black pepper

1-1/2 teaspoons toasted, then ground coriander seeds

1-1/2 teaspoons granulated garlic

1/8 teaspoon ground cinnamon

Preheat gas grill or build a hardwood charcoal fire and let the coals burn down to the point where they are glowing red, covered by a thick layer of white ash.

Combine all ingredients for the Coffee Rub in a medium bowl, tossing to blend well. Add just enough olive oil to make a spreadable paste. Spread some of the paste rub over both sides of each steak, coating well. Grill steaks to desired degree of doneness. Immediately remove steaks to a baking dish and pour a

liberal amount of **Orange Chipotle Grilling Glaze** over them. Cover tightly with plastic wrap and set aside for 5 minutes. Remove steaks and serve hot, basting them once again with the drippings from the baking dish. Dig in!