

Coffee Adobo BBQ Rub

From

David Nuno

Ingredients:

¼ cup Café GOYA®
2 tbsp. GOYA® Adobo All-Purpose Seasoning with Pepper
¼ cup ancho chili powder
1 tbsp. smoked paprika
2 tsp. Dry mustard
1 tbsp. Brown sugar
2 tsp. Coriander, ground
½ tsp. GOYA® Chili Powder
4 ribeye steaks, or other favorite steaks (about 2” thick)
2 tbsp. GOYA® Extra Virgin Olive Oil
1 box (7 oz.) GOYA® Yellow Rice, cooked according to package directions

Instructions:

- Combine all dry ingredients in bowl, and mix well to combine.
- Brush steaks with olive oil, and then thoroughly rub and coat each side of steaks with spice mixture. Refrigerate overnight to allow flavors to marry.
- Preheat oven to 450°F, and also preheat cast iron skillet over high heat on stovetop.
- Place steaks in hot skillet, and sear both sides until spice rub is golden brown, about 4 minutes. Place skillet in oven, and cook steaks until desired doneness.
- Remove from oven, and let rest 6-7 minutes before serving. Serve with yellow rice.