Coffee Crusted Steak

2 tbsp ground coffee beans

▢1 tsp Cacao powder (5g)

▢1 tsp ground cumin (5g)

▢1 ½ tsp ground coriander (6g)

▢1 ½ tsp black pepper (6g)

▢1 tbsp smoked sweet paprika

▢2 tbsp Ancho Chili powder

▢1 tbsp Brown sugar

▢1 tbsp kosher salt

▢1 16- ounce hanger steak

▢1 tablespoon canola oil

Instructions:

Mix spices in a small bowl.

Season steaks with spice mix. Place on a wire rack set inside a rimmed baking sheet and chill uncovered 3 hours.

Let steaks sit 1 hour to come to room temperature, which will help them cook quickly and more evenly.

Preheat oven to 400°. Heat oil in a large skillet over hot-high heat. Cook steaks 2 minutes or so on each side to create a nice crust. Transfer skillet to oven; cook steaks until an instant-read thermometer inserted into the thickest part registers 120° for medium-rare, about 5 minutes. Transfer steaks to a cutting board; let rest 10 minutes. Slice against the grain into ½ inch thick slices