

## **SPICE-CRUSTED STEAKS**

Serves 4

A rasp-style grater is the best tool for zesting lemons. Turning the steaks every 2 minutes helps prevent the spices from burning.

- 1   tablespoon black peppercorns**
- 2   tablespoons chopped fresh  
      rosemary**
- 1   tablespoon kosher salt**
- 2   teaspoons ground coriander**
- 2   teaspoons grated lemon zest**
- 1½   teaspoons dry mustard**
- 1   teaspoon red pepper flakes**
- 2   (1-pound) boneless rib-eye steaks,  
      1½ inches thick, trimmed**
- 1   tablespoon vegetable oil**

- 1.** Place peppercorns in zipper-lock bag and seal bag. Using rolling pin, crush peppercorns coarse. Combine peppercorns, rosemary, salt, coriander, lemon zest, mustard, and pepper flakes in bowl. Season steaks all over, including sides, with spice mixture, pressing to adhere. (Use all of spice mixture.)
- 2.** Set wire rack in rimmed baking sheet. Heat oil in 12-inch nonstick skillet over medium heat until just smoking. Add steaks and cook, flipping steaks with fork every 2 minutes, until well browned and meat registers 125 degrees (for medium-rare), 10 to 13 minutes. Transfer steaks to prepared rack, tent with aluminum foil, and let rest for 5 minutes. Slice and serve.