

## Dry-Rubbed Flank Steak

### INGREDIENTS:

- 2 T brown sugar
- 1 T chile powder
- 1 T paprika
- 2 tsp. sea salt
- 2 tsp. freshly ground black pepper
- 1 tsp. cayenne pepper
- 1 tsp. granulated garlic
- 1 tsp. mustard powder
- ½ tsp. ground coriander
- ½ tsp. ground cumin
- 1 ½ lb. flank steak

### PROCESS:

Mix all spices together in a small bowl.

Coat steak generously with all of the dry rub, drizzle with 2 T olive oil to help rub adhere.

Grill steak, turning occasionally, until nicely browned and an instant-read thermometer inserted into the thickest part registers 130 degrees, about 4 minutes per side for medium-rare.

Transfer to a cutting board and let rest 10 minutes.

ENJOY!

From: bon appetit

