

Coffee Rubbed Steak Strips

INGREDIENTS:

- 1 ½ tsp. Finely ground coffee
- ¼ tsp. Chili powder
- 1 tsp. Onion powder
- ½ tsp. Dry mustard
- ¾ tsp. Paprika
- ¾ tsp. Sea salt
- ¼ tsp. Freshly ground pepper
- 1 ½ -2 lbs. Steak, cut into strips (top sirloin or New York Strip work well)
- 2 T honey, slightly warmed if needed, for drizzling
- 3 cloves garlic, minced

PROCESS:

- In a small bowl, mix the coffee, chili powder, powder onion, mustard, paprika, sea salt, and pepper.
- In a 1-gallon zip-lock bag, add the steak strips, honey, garlic, and spice mixture. Remove any air from the bag and seal. Using your hands, squish the meat and spices around to coat the meat.
- Store the bag in the refrigerator until ready to use.

- Add meat to a large skillet or place on the grill, medium-high heat.
- Cook, stirring occasionally, until the steak is browned but remains pink inside, about 4-6 minutes total.

From: Make Ahead Paleo by Tammy Credicott

