

# COFFEE SKIRT STEAK

## INGREDIENTS

- 2 T Dark Brown Sugar (packed light) (+ 1 t for later)
- 1 T Coffee (instant)
- 1 t Cocoa Powder (unsweetened cocoa powder) (Pareve)
- 1 t Mustard powder
- 1/2 t Ancho chili powder
- 1/2 t Cinnamon (ground)
- Kosher salt (to taste) (if needed)
- 1 & 1/2 lb Skirt Steak (cut into 4 pieces)
- 2 t Vegetable oil
- 1 Onion (large onion) (cut into wedges)
- 1/4 C Water
- Freshly ground pepper (to taste)
- 1 Bell pepper (cut into strips)
- Half Juice of 1/2 lime (plus lime wedges for serving)



## DIRECTIONS

- 1 Combine 2 T of the dark brown sugar & all the ingredients up to salt.
- 2 Rub the mix between your fingers until it's fine.
- 3 Season the steak by generously rubbing the coffee-spice mixture on it.
- 4 Heat the vegetable oil in a large cast-iron skillet over medium heat.
- 5 Working in batches if necessary, sear the steak 3 - 6 minutes per side for medium rare.
- 6 Transfer to a cutting board & let it rest; reserve the juices in the skillet.
- 7 Add the remaining 1 t brown sugar & the onion to the skillet.
- 8 Sprinkle with 1/4 t salt & pepper (to taste)
- 9 Cook over medium-high heat, stirring frequently, until the onion is soft & golden (5 minutes).
- 10 Add the water & the bell pepper.
- 11 Cook, stirring, until crisp-tender, (about 5 minutes).
- 12 Stir in the lime juice & season with salt & pepper (to taste)
- 13 Slice the steak against the grain.
- 14 Divide the steak, bell pepper, onion & the juices from the skillet among plates.



Ancho Chili Powder

