

# TIM FARMER'S COUNTRY KITCHEN

## COFFEE STEAK RUB

Rub for 5-6 Steaks

*2 teaspoons cumin*  
*3 teaspoons smoked paprika*  
*1 tablespoon salt*  
*1 teaspoon turbinado sugar*  
*3.4 teaspoon tellicherry pepper*  
*3 1/2 tablespoons ground coffee*  
*3 1/2 tablespoons chipotle*  
*Olive oil*



Mix together all dry ingredients in a bowl. Rub steak with olive oil and sprinkle mixture on each side before cooking. Place steaks in dutch oven or standard oven at 250 degrees for 20 minutes (reverse sear method). Remove and place on hot grill, sprinkle with more rub and sear on both sides until steak reaches desired internal temperature. Let rest a few minutes before serving.