

## Sirloin with Coffee Chili Spice Rub

### With Chipotle Cream Sauce (Radish Fennel Salad Garnish)

Camine Pappas / June 2016

#### INGREDIENTS:

1 heaping T VERY finely ground bold coffee  
½ T cayenne chili pepper  
Dash of dried tarragon leaves, cinnamon,  
garlic powder, ginger powder, coriander  
powder, cumin powder  
¼ t paprika  
½ t kosher salt  
¼ t black cracked pepper

#### DIRECTIONS:

Blend all ingredients. Rub steaks with fine olive oil, pat the rub into the meat on both sides using an amount that reflects your taste.

Grill.

For the sauce, blend ½ c chicken stock and one chipotle pepper in adobo sauce in a small food processor until very smooth. Add to a small saucepan and bring to a boil, letting it reduce for about 4 minutes. Remove from heat. Add ¼ C heavy cream and 1 T butter. Add salt and pepper to taste. Drizzle over steaks and serve.

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