

Coffee Rubbed Grilled Flank or Skirt Steak with Chimichurri Sauce

PREP TIME

Coffee Rubbed Grilled Flank or Skirt Steak with Chimichurri Sauce

30
minutes



COOK TIME

20
minutes

YIELD

8
servings

INGREDIENTS

DIRECTIONS

Marinade:

- 2 - 3 lbs Flank or Skirt Steak
- 2 Tbsp Minced Garlic
- 1 Tbsp Red Wine Vinegar
- 1 tsp. Black Pepper
- 1 Tbsp Kosher Salt
- 1 tsp Sugar

Coffee Rub:

- 2 Tbsp Fine ground coffee
- 2 Tbsp Chile Powder
- 2 Tbsp Dark brown sugar
- 1 Tbsp Smoked Paprika
- 1 1/2 tsp Ground Cumin
- 1 Tbsp Kosher Salt

Chimichurri Dressing:

- 1/2 cup Fine chopped cilantro
- 3/4 Italian Parsley
- 1/2 cup Red Wine Vinegar
- 1/4 cup Olive oil
- 1 Tbsp Minced Shallots
- 1 Tbsp Minced garlic
- Sugar to taste
- Kosher Salt to taste
- Black Pepper to taste
- Red chili Flakes to taste

Massage marinade onto meat and refridgerate over night.

**Blend coffee rub ingredients together well. Rub over marinated meat. Allow meat to rest at room temperature for at least 20 minutes before grilling. Grill the meat to desired doneness. Allow the meat to rest at least 10 minutes after grilling. Slice the meat very thinly Against the grain of the meat. Serve with Chimichurri Dressing

** Blend all dressing ingredients together. Allow flavors to rest for at least 1 day before using.
*May add more or less of each ingredient to desired taste.