



Perfectly Grilled Steak with Garlic Lime Butter

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 12 minutes

Total Time: 32 minutes plus rest/chill time 40 minutes

Ingredients

For the Garlic Lime Butter:

- 4 tbsp unsalted butter, softened
- 1 medium clove garlic, finely minced
- 2 tsp finely grated lime zest from 1 medium lime
- 1/4 tsp kosher salt

For the Dry Rub:

- 2 tbsp light brown sugar
- 2-3 tsp ancho chile powder
- 1 tbsp paprika
- 2 tsp garlic salt
- 1 tsp freshly ground black pepper
- 1 tsp ground coriander
- 1 tsp ground cumin

For the Steak:

- 2 tablespoons olive oil, plus more for the grill
- 4 (1 & 1/4- inch-thick) boneless rib-eye, New York strip or sirloin steaks (6-8 ounces each)

Instructions

For the Garlic Lime Butter:

Combine all ingredients in a small bowl and mix well. Set aside.

For the Dry Rub:

Combine all ingredients in a small bowl and mix well.

For the Steak:

Coat steak with the dry rub on all sides. Drizzle with the 2 tablespoons oil to help rub adhere. Place steak in the freezer for 30 minutes while preparing the grill.

Prepare a grill to high heat; oil grill grates.

Remove steak from the freezer and place directly on the prepared grill. Grill until golden brown on the first side and slightly charred, 4 to 5 minutes. Turn the steaks over and continue to grill about 3 to 5 minutes for medium-rare (an internal temperature of 135°F with an instant thermometer), approximately 5 to 7 minutes for medium (140°F) or 8 to 10 minutes for medium-well (150°F). These times are approximate, as grills vary in their heat intensity.

Transfer the steak to a cutting board and top with Garlic Lime Butter. Allow steak to rest for 8-10 minutes. Slice and serve with Fresh Corn Salad, if desired.

Recipe by The Cafe Sucre Farine