New York Steak with chile ancho and coffee rub

Yield:

AMT	UNIT	INGREDIENTS
2	tbspon	fresh ground coffee
3	piece	chile ancho
1	tbspon	garlic salt
2	tbspon	piloncillo
1	tbspon	black pepper corn
1	portion	new york or rib eye steak
1/4.	cup	butter

PROCEDURES

for the rub: take the seeds and mebranes fron the chiles and char them with direct flame until they are crunchy. In a molcajete or a food procesor put the coffee, chile ancho, garlic salt, piloncillo, and black pepper corns until you have a fine powder, strain.

season the steak completely with the rub and take it to the grill to get some smoky flavor, then finish in a pan with the butter and let it rest the same time you cooked it.

Garnish with some bell peppers, scallions or any veggies you want. Keep the rub in a closed container or ziploc to avoid humidity.