

**Grilled Ribeye Steaks**  
Contributed by Jennie Cole

2 1¼ lb. boneless ribeye steaks

*Rub mixture:*

2 Tb. freshly ground espresso  
1 Tb. paprika  
½ tsp. whole mustard seed  
½ tsp. chipotle chili powder  
1 ½ Tb. lightly packed brown sugar  
1 ½ tsp. granulated garlic powder  
¼ tsp. hot red pepper flakes  
1 ½ tsp. salt  
1 tsp. black pepper

Preheat oven to 425 degrees

Brush steaks with olive oil. Salt and pepper liberally.  
Place 1 Tb. of rub atop each steak. Let steaks sit at room temperature for 10 minutes.  
Heat a dry pan large enough to hold all steaks over medium high heat.  
Add steaks to pan rubbed side down for 3 minutes. Do not move steaks.  
Flip steaks and cook an additional 2 minutes.  
Transfer skillet to oven and bake uncovered 5 minutes.  
Remove steaks from oven and transfer to a platter.  
Cover tightly with foil.  
After 10 minutes, remove foil and serve.