

Dry Rubbed Rib-Eye Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	cup	ancho chile powder
1	tablespoon	ground cumin
1	tablespoon	dried coriander
1	teaspoon	cayenne pepper
2	teaspoons	dry mustard
2	teaspoons	dried oregano
1	tablespoon	salt
1	teaspoon	freshly ground black pepper
4		rib-eye steaks - 8-10 oz each
		olive oil
2	cups	BBQ sauce

Heat grill pan over high heat. Rub each steak on one side with the rub. Brush with olive oil and grill, rub-side down for 3-4 minutes or until golden brown. Turn over and continue grilling for 4-5 minutes for med-rare. Turn steaks over and brush rub side with bbq sauce. Turn over and grill for 1 minute. Remove from grill and brush with bbq sauce.