

Latine Grilled Rib Eye Steak with Green Chile Aioli

Servings : 2

Amount	Measure	Ingredient - Preparation Method
		Adobo Rub
1 1/4	pounds	bone-in rib eye steak - 1.5" thick
4	large	unpeeled garlic cloves
1	large	poblano pepper
3	tablespoons	fresh lime juice
1	large	egg yolk
1		serrano or jalapeno - chopped
1/2	teaspoon	cumin seed
1	cup	cilantro leaves
1/2	cup	vegetable oil
		salt

Sprinkle 2 tablespoons of rub all over rib eye and let sit at room temperature for 30 minutes.

Preheat the oven to 350. Wrap the garlic in foil and bake until soft, about 30 minutes. Roast poblano, cool and peel, seed and stem it. Coarsely chop it. Transfer to a blender. Squeeze garlic into blender. Add the lime juice, egg yolk, serrano, cumin, and cilantro and puree. With machine on, slowly pour in the 1/2 cup of oil until emulsified. Season with salt.

Grill the steak about 6 minutes per side, lightly charred and med-rare. Let sit for 5 minutes. Slice and serve with aioli.

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Adobo Rub

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	allspice berries
2	tablespoons	black peppercorn
1	tablespoon	cumin seed
1 1/2	in	cinnamon stick - broken
7	whole	clove
2	tablespoons	sweet paprika
1	tablespoon	chipotle powder
1	tablespoon	ancho chile powder
1/4	cup	kosher salt
1/4	cup	sugar

In a small skillet, toast the allspice, peppercorns, cumin seeds, cinnamon and cloves over moderately high heat until fragrant. Transfer to a spice grinder and let cool completely. Grind to a powder and transfer to a small bowl. Stir in the paprika, ancho and chipotle powders, salt and sugar.