

# Pan Fried Steaks with Salsa Verde and Ancho Chile Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	teaspoons	cumin seed
2	teaspoons	whole coriander seeds
2	tablespoons	chile powder
2	teaspoons	sugar
1	teaspoon	salt
1	teaspoon	whole black peppercorn
6		8 oz new york strip or rib-eye, 3/4" thick
2	tablespoons	olive oil
		Ancho Chile Sauce
		Salsa Verde

Toast cumin and coriander seeds in heavy small skillet over med-low heat until seeds are lightly browned and aromatic, stirring often for about 5 minutes. Grind seeds. Add chile powder, sugar, salt, and peppercorns and grind finely. Sprinkle 1 tspn spice rub over each side of steak. Place steaks on baking sheet and chill at least 30 minutes and up to 2 hours.

Heat 2 large heavy skillets over med-high heat. Add 1 tbspn olive oil to each skillet. Add 3 steaks to each skillet. Pan fry until cooked to desired doneness, about 4 minutes per side for med rare. Transfer to plates. Let stand 5 minutes. Serve with salsa verde and ancho chile sauce.

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# Ancho Chile Sauce

Amount	Measure	Ingredient - Preparation Method
2	cups	very hot water
3		dried ancho chiles - stemmed, seeded and torn
3	large	fresh poblano chiles
1/2	cup	whipping cream
1	tablespoon	honey
2	teaspoons	red wine vinegar

Combine 2 cups hot water and ancho chiles in medium bowl. Let stand until chiles soften, about 30 minutes. Drain, reserving soaking liquid.

Meanwhile, char poblano chiles directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag; let stand 10 minutes. Peel, seed and coarsely chop chiles.

Place drained ancho chiles, 1/2 cup reserved soaking liquid, chopped poblano chiles, cream, honey and vinegar in blender. Puree until smooth, adding more soaking liquid by tablespoons if sauce is too thick. Season to taste with salt and pepper.

Yield: "1 1/2 cups"

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# Salsa Verde

Amount	Measure	Ingredient - Preparation Method
2	large	fresh anaheim chiles
1/2	pound	tomatillos - husked, rinsed, diced
1 1/2	cups	low sodium chicken broth
2	large	green onion - chopped
1	large	serrano chile - stemmed and seeded
1	large	garlic clove
1/4	cup	cilantro leaves, whole
1	tablespoon	whipping cream
1	tablespoon	fresh lime juice

Char anaheims directly over flame or in broiler until blackened on all sides. Enclose in paper bag; let stand. Peel, seed and chop.

Combine tomatillos, broth, green onions, serrano and garlic in med saucepan; bring to boil over med-high heat. Reduce heat to med-low; simmer until mixture is reduced to 1 2/3 cups, stirring occasionally, about 18 minutes. Transfer mixture to blender. Add anaheims, cilantro and cream. Puree until smooth. Season with salt and pepper, add lime juice.

Yield: "2 cups"