

# Pepper and Spice Rubbed Rib-Eye Steaks

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	cup	black pepper
2	tablespoons	ground coriander
1 1/2	teaspoons	light brown sugar
1 1/2	teaspoons	sweet paprika
1	teaspoon	dry mustard
1	teaspoon	onion powder
1	teaspoon	garlic powder
2		1.25 lb bone-in rib-eye steaks
		kosher salt
2	tablespoons	olive oil

In a bowl, whisk together everything except the steaks, salt, and oil. Rub 1 tablespoon spice mix on each side of the steaks and let stand at room temperature for 1 hour.

Season steaks with salt. In a large cast-iron skillet, heat oil until shimmering. Add steaks and cook over moderate heat, turning once, until medium rare, 6-7 minutes per side. Transfer to cutting board and let rest 10 minutes. Cut steak off bone, slice across the grain and serve.