

Rancher's Ribeye Steak

Amount	Measure	Ingredient - Preparation Method
1/2	cup	ancho chile powder
1/2	cup	mild paprika
1/4	cup	kosher salt
1/4	cup	sugar
1	teaspoon	freshly ground black pepper
6		16 oz aged ribeye steaks, about 1.5 inches thick
4 3/4	cups	flavorless vegetable oil, such as canola or safflower
6	tablespoons	Au Jus

In a mixing bowl, stir together chile powder, paprika, salt, sugar and pepper. Transfer to a large, shallow glass or ceramic pan.

Remove steaks from refrigerator and let set 40 minutes before cooking. Lay the steaks, 1 at a time, in the dish and press rub into each side to coat completely. Remove and lightly pound each side 4-5 times, but don't flatten. Set aside at room temperature for 35 minutes.

Prepare BBQ or broiler and set rack 4 inches from heating element.

Grill or broil for about 8 minutes, then flip and cook 8-9 minutes more for medium rare.

Serve with au jus.

Yield: "6"

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Au Jus

Amount	Measure	Ingredient - Preparation Method
1	cup	reconstituted store-bought veal demi-glace
2 1/2	teaspoons	commercial beef base
1 1/4	teaspoons	commercial chicken base
1/2	teaspoon	whole black peppercorn
1/8	teaspoon	garlic powder
1/8	teaspoon	dried thyme
1		bay leaf
1	pinch	freshly ground white pepper

In a medium saucepan, combine 1.25 cups water with the demi-glace, beef base, chicken base, peppercorns, garlic powder, thyme, bay leaf and white pepper. Whisk well. Bring to a boil over medium-high heat and cook at a boil, uncovered, whisking occasionally, for about 25 minutes, or until glossy and smooth.

Strain through a chinois or fine mesh sieve into a metal bowl. Discard solids. Let cook, then cover and refrigerate for at least 1 hour until chilled. Scrape off any congealed surface fat.

Yield: "1 cup"