

Rib-Eye Steaks with Smokey Arrabiata Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
28	ounces	crushed tomatoes
1	small	onion - coarsely chopped
2	cloves	garlic - peeled and crushed
1	tablespoon	capers - drained and rinsed
1		serrano or thai chile - stemmed and chopped
1	tablespoon	sugar
2	teaspoons	smoked paprika
2	teaspoons	kosher salt
		steaks
2		1 lb rib-eye steaks - 1" thick
2	tablespoons	extra virgin olive oil
		salt and pepper

In a food processor, combine the tomatoes, onions, garlic, capers, chile, sugar, paprika and salt. Process until slightly chunky. Pour into a medium saucepan and bring to a simmer over medium heat. Cook for 25 minutes until thickened. Season with salt and paprika.

Drizzle steaks on both sides with oil. Season with salt and pepper. Grill 5-6 minutes each side. Let rest for 5 minutes.

Slice across the grain into 1/4" slices and serve with sauce.