

House on Kahl Road Cookbook Recipe

Cowboy Steaks

1	tablespoon coarse kosher salt
1	teaspoon sweet paprika
1	teaspoon garlic powder
1	teaspoon coarsely ground black pepper
1	teaspoon dried ground thyme
1	teaspoon finely ground coffee beans
1	teaspoon liquid smoke or hickory smoke mixed with 1/4 cup vinegar or beer.
4	bone-in beef rib steaks (1 1/4 to 1 1/2 inch thick; 12 to 16 ounces)

- 1 Combine all ingredients except liquid smoke/hickory smoke, vinegar and beef steaks.
- 2 Mix liquid smoke/hickory smoke with vinegar and brush on steaks.
- 3 Rub dry ingredients over both sides of steaks.
- 4 Let steaks stand 1 hour.
- 5 Grill steaks on medium high heat for 2-5 minutes each side, depending on doneness desired.
- 6 Let steaks rest 5 minutes before serving.

