



COFFEE AND PEPPER CRUSTED RIB EYE STEAK

Nothing says grilling like a thick, hearty steak and nothing compliments one better than an amazing wine.

2 Tablespoon Whole Coffee Beans
2 Tablespoon Black Peppercorns
2 Rib Eye or Fillet steaks(any size will do, but the thicker the better)
Olive Oil
Coarse Sea Salt

Allow your steaks to come to room temperature for about 30 minutes prior to seasoning
Grind coffee beans and peppercorns to a coarse grind in a coffee grinder.
Lightly salt the steaks on both sides.
Press the coffee mixture evenly onto both sides of the steaks.
Drizzle the steaks lightly with Olive Oil then grill on preheated grate over direct high heat for 3-5 minutes per side for medium-rare depending on the thickness of the steaks, or to taste. Remove the steaks from the grill, cover loosely with foil, and let rest 5-10 minutes before serving.

Why not serve these with an Irish whiskey cream sauce?!