

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

Coffee Crusted N.Y. Strip Steak

Coffee Rub

- ½ cup ground Wildfire House Blend Coffee
- 1 ½ Tbsp kosher salt
- ½ Tbsp ground black pepper
- 1 Tbsp + ½ tsp ground cumin

Combine together, set aside.

Poblano Sauce

- 2 Tbsp olive oil
- ¼ cup minced shallots
- 1 Tbsp chopped garlic
- ½ Tbsp chili powder
- 1 ea roasted, peeled, seeded, and diced poblano pepper
- ¼ cup fire roasted diced tomatoes
- ½ cup red wine
- 2 Tbsp fresh lime juice
- 3 cups beef stock
- ½ tsp corn starch
- 2 Tbsp water
- ½ tsp kosher salt
- ¼ tsp black pepper
- 2 Tbsp butter

In a medium sauce pan, sauté shallots and garlic in olive oil for 2 minutes. Add chili powder, poblano pepper and fire roasted tomatoes and sauté for another minute. De-glaze with red wine and lime juice and reduce by half. Add beef stock and reduce by a third. Combine cornstarch with water. Add to sauce and simmer for 5 minutes. Season with salt and pepper. Whisk in butter.

Cheddar Grits

- 3 cups chicken stock
- ½ tsp chopped garlic
- 1 cup Quaker quick grits (white hominy)
- ¼ cup whipping cream
- 1 cup grated white cheddar cheese
- 1 Tbsp butter
- 1 ½ tsp kosher salt
- ½ tsp ground black pepper

Bring chicken stock to a simmer and whisk in garlic. Add grits in a stream while stirring constantly until grits start to thicken, about 3 – 5 minutes. Add cream then cheese and mix well over medium flame. Stir in butter, salt and pepper and remove from heat. Transfer into a serving dish and keep warm.

Grilling the Steak

- 4 – 12 oz N.Y. Strip Steaks
- 4 Tbsp melted butter
- 4 Tbsp prepared coffee rub

Brush each steak on both sides with butter and sprinkle then press ½ Tbsp of coffee rub per side. Grill or broil to desired temperature. Top each cooked steak with poblano sauce and serve cheddar grits on the side. You may want to cut the steak into slices or in half if you are feeding more than 4 people. At Wildfire, we also add crispy onions strings to garnish.

Enjoy!