

Multispice Rubbed Steaks

Ingredients

2 t Cumin Seeds
2 t Brown Sugar
1 t Ground Cinnamon
1 t Dried Oregano
1/4 t Salt
1/4 t Cayenne Pepper
1/8 t Garlic Powder
3 Strip Loin Grilling Steaks (12
oz each, bone-in, cut 1 inch thick)

Instructions

1. Place cumin seeds in small dry skillet and toast over moderately high heat, stirring, until slightly browned and fragrant, 2 to 3 minutes. Slightly crush seeds. In small bowl stir together cumin seeds, brown sugar, cinnamon, oregano, salt, cayenne pepper, and garlic powder.

2. Trim fat from steaks. Rub both sides of steak with spice mixture.

3. Coat grill rack with cooking spray. Preheat grill to medium direct heat. Grill steaks uncovered to desired doneness, turning once halfway through grilling. Allow 11 to 15 minutes for medium-rare or 14 to 18 minutes for medium.