

MORTON & BASSETT SPICES®

Espresso Rub Grilled Steak



- 2 large ribeye steaks, or steaks of your choosing
- 4 tablespoons Morton & Bassett Espresso Rub
- 1 tablespoon salt

Season steaks with salt, then coat each side of each steak with one tablespoon of espresso rub. Cover and refrigerate for 1 hour.

Cook over medium grill heat, 10-14 minutes to your preference!

Serve with roasted potatoes or veggie of your choice.



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