Oklahoma Cooks

Elemental Espresso and Chile Rubbed Rib-eye Originally aired 1/28/12
(Serves 4)

**Ingredients:**

**The Hash Ingredients:**
- Canola oil
- 2 large sweet potatoes, peeled, cut into ½ cubes (medium dice)
- 1 head fennel, small dice
- 1 tsp. fresh thyme, chopped
- ¼ cup nicoise or kalamata olives, remove pits and rough chop
- Salt and pepper to taste

**The Rub and Steaks Ingredients:**
- 2 Tb. pasilla chili powder or other chili powder
- 2 Tb. finely ground Purusha SOE espresso
- 1 tsp. Spanish paprika
- 1 Tb. dark brown sugar
- 1 tsp. coriander powder
- 1 tsp. dried Mexican oregano
- 1 Tb. kosher salt
- 2 tsp. freshly cracked pepper
- 1 tsp. fennel pollen (optional)
- 4 Rib-eye steaks approximately 1 inch thick
- Extra virgin olive oil to finish

**Equipment needed:**
- cast iron skillet
- grill or grill pan
- mixing bowl
Instructions:

The Hash Instructions:
1. Preheat a large cast iron skillet on medium low heat for about 15 minutes and add the canola oil. Add the sweet potatoes and fennel all in a single layer (if they are stacked, they will not cook properly) and begin cooking. Allow the sweet potato to begin to caramelize before turning.
2. After about 5 minutes add the thyme. Cook this mixture until the sweet potato and is crisp on the outsides and tender through the center and the fennel is tender.
3. When the sweet potatoes and fennel are tender, remove from the heat and add the olives and salt and pepper. Be careful with the salt as the olives contain a high level. Hold warm until the steaks are ready.

The Rub and Steaks Instructions:
1. Preheat a grill or grill pan on medium high heat. Combine all spices in a mixing bowl and mix thoroughly.
2. Rub the steaks with the mixture and grill the steaks on medium high heat on one side for about 5 -8 minutes (for desired temperature of steak).
3. Turn the steaks over and continue to cook until you have reached your desired internal temperature.
4. Serve with the hash and a little drizzle of extra virgin olive oil.