

Ribeye Steaks with Latin Inspired Barbecue Sauce

To get you in a grilling mood, try a moist and juicy Ribeye Steak with Latin inspired Barbecue Sauce. The sauce has just enough spice without being overpowering, and is a great match for the flavorful steaks. Serve it with a cool, creamy potato salad and some watermelon- and don't forget the lemonade! You'll be in full summer-mode! This was adapted from the CIA cookbook- I simplified the sauce significantly so it could easily be prepared for a casual weekend meal.

1 teaspoon red pepper flakes
2 teaspoon chipotle peppers (from a jar or can)
2 oz tomato paste
1 oz red onion
canola oil
1 oz garlic minced
3 tablespoons cider vinegar
1 oz brown sugar

1 teaspoon kosher salt
1/2 teaspoon ground cumin
1/2 teaspoon freshly ground black pepper
1/4 teaspoon ground allspice

4 rib-eye steaks, about 12 ounces each and 1 inch thick
1 teaspoon paprika
1 teaspoon kosher salt
1/2 teaspoon light brown sugar
1/2 teaspoon freshly ground black pepper

Place the peppers, tomato paste, garlic and onions in a blender or food processor. Add 1 tablespoon hot water. Whirl for just a few seconds, to break up the ingredients. Add the remaining sauce ingredients and process until completely smooth, about 1 minute. Pour the sauce into a medium saucepan. Heat gently, over medium heat, then lower the heat to a simmer and cook for 5 to 10 minutes. Remove from the heat. Pour half of the sauce into a small bowl to brush on the steaks as they grill; reserve the rest to serve with the steaks.

Allow the steaks to stand at room temperature for 20 to 30 minutes before grilling. In a small bowl, combine the paprika, salt, brown sugar, and pepper. Lightly brush or spray the steaks on both sides with oil; season with the spice mixture. Grill the steaks over high heat, with the lid closed as much as possible, until cooked to your desired doneness, 6 to 8 minutes for medium rare. Brush the steaks with sauce and turn once.

Remove the steaks from the grill and allow to rest for a few minutes. Serve with extra sauce if desired.

Adapted from the CIA cookbook by Josie Ross

