JAVA SALT-CRUSTED STEAK

MAKE YOUR PASSION FOR FLAVOUR SIZZLE



Preparation Time: 10 minutes
Cooking Time: 30 minutes



WINDSOR LESEL GRILLING ROCK SALT

Ingredients

1	Bone-in ribeye steak
	Duck fat fries, for serving
	Caesar salad, for serving
	Olive oil, for searing

Java Salt Mix

1/4 cup (60 mL)	Windsor LeSeL Grilling Rock Salt
1 tbsp. (15 mL)	cracked black peppercorns
1 tsp. (5 mL)	smoked paprika
1 tsp. (5 mL)	dried oregano
1 tsp. (5 mL)	mustard powder
1 tbsp. (15 mL)	brown sugar
1 tbsp. (15 mL)	ground coffee

Instructions

In a bowl, stir together the Java Salt Mix ingredients. Generously coat the steak with the salt mixture.

Heat olive oil in a heavy skillet or on a grill. Sear the steak to form a crust and cook until it reaches the desired internal temperature.

Let the steak rest before slicing. Serve with duck fat fries and Caesar salad.

Suggested Salt Substitutions:

Windsor LeSeL Coarse Sea Salts