

INGREDIENTS:

Four 10 oz. New York Strip Steaks
3 Single serve cups of Nicaraguan nanland organic coffee
3 tablespoons Mild Chili Powder
3 tablespoons Light Brown Sugar
1 tablespoon Ground Black Pepper
3 tablespoons Kosher Salt
1 tablespoon Paprika
3 tablespoons Jamaican Jerk Spice
6 strips Bacon, cut into pieces
Caramelized Onion Balsamic Vinegar Jam

DIRECTIONS:

1. Remove the tops of 3 single serve cups and pour the ground coffee into a mixing bowl. Add the chili powder, brown sugar, black pepper, Kosher salt, paprika and jerk spice. Mix thoroughly and set aside.
2. Fry the bacon and add the onion jam. Set aside and keep warm.
3. Generously rub the coffee spice into the steaks. Let sit for 10 minutes. Grill or sear in a heavy skillet on both sides to desired doneness.
4. Top with warm jam, serve and enjoy!