

# Coffee-rubbed Grilled Tri-tip Steak – Comfort du Jour

The tri-tip comes from the point end of a sirloin, and it is marbled and flavorful, especially when rubbed with a spicy coffee grilling blend. I can't tell you how easily and perfectly this meat sears. Not only is it delicious fresh off the grill, but the leftovers slice beautifully thin for sandwiches.

## INGREDIENTS

Tri-tip steak, trimmed of excess fat  
Extra virgin olive oil (or other oil suitable for grilled meat)  
Up to 3 Tbsp. spiced coffee rub blend (see below for recipe)

## INSTRUCTIONS

1. Brush or spray olive oil onto the surface of the tri-tip steak, and rub a generous amount (about 1 tablespoon per pound of meat) all over it.
2. Let the dry rub sit for a few hours in the fridge, removing about an hour before grilling time.
3. Put the gas grill on high (550 to 600° F) and sear the meat on each side for 45 seconds to a minute depending on the thickness, before turning down the temp to about 350° F.
4. Cook the tri-tip about 7 to 10 minutes on each side, using either a meat thermometer to hit 140° F internally for medium rare, or simply using your eye if you care to slice into it while it's on the grill.

Reminder: the meat will continue to cook after being removed from the grill, so err on the "rare" side regardless of how you like your meat, as the idea is to let it rest for 5 minutes before slicing.

Slice tri-tip thinly, against the grain of the meat, taking note that the direction changes slightly about halfway into it.

## Terrie's Coffee Rub

[Adapted from Bobby Flay's rub recipe](#)

## INGREDIENTS

1/4 cup very finely ground dark roast coffee\*  
1/4 cup ancho chile powder\* (see notes)  
2 Tbsp. Spanish sweet paprika  
2 Tbsp. brown sugar  
1 Tbsp. mustard seeds  
1 Tbsp. kosher salt  
1 Tbsp. ground black pepper  
1 Tbsp. coriander seeds  
1 Tbsp. dried oregano  
2 tsp. ground ginger  
2 tsp. ground cayenne\* (adjust to taste)

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### \*NOTES

Use a burr coffee grinder on the finest setting to produce the best ground coffee for this recipe. Alternatively, use purchased espresso powder or a quality instant coffee, such as Starbucks Via brand.

Ancho chile is a smoked, dried poblano chile. It has less heat than chipotle, and is more “fruity” in flavor. I don’t recommend substituting a purchased, generically labeled “chili powder,” as these products usually also contain salt and other spices. Seek out ancho chile powder in a specialty store or online, or substitute a lesser amount of ground chipotle.

Cayenne packs a fair amount of heat, so adjust the amount to your match your tolerance. If you really like it hot, substitute ground chiles de arbol.

### INSTRUCTIONS

Place mustard and coriander seeds in a spice grinder and pulse until finely ground, but not quite powdery. Combine with all other rub ingredients and transfer to a sealed jar for up to six months.

Use about 1 Tbsp. per pound of meat as a grilling rub.