

Chili Spice-Rubbed Steak

Serves 4

From www.peachesandcake.com

- 1 ½ tsp chipotle chile powder or crushed chipotle chile
- 1 ½ tsp. onion powder
- 1 tsp. cinnamon
- ½ tsp. chili powder
- 1 tsp. Kosher salt
- ½ tsp. ground black pepper
- 1 ½ lbs. lean cut of steak, such as sirloin, tri-tip, or NY Strip
- Lime wedges, for serving

Let steak come to room temperature and pat dry with a paper towel. Pre-heat an outdoor grill.

Add all spices to a small bowl and mix.

Massage spice rub generously all over steaks.

Grill approximately 4-5 minutes per side or until desired degree of doneness (I like to cook mine to 135-140° F).

Let rest for several minutes before serving.

Serve steak with lime wedges. Also delicious served with mashed avocado seasoned with salt and pepper.