

## Dan Ralston's Kitchen

### Mexican Flank Steak

Serves 4

- 1 2 LB flank steak
- 2 tbs. extra virgin olive oil (approx.)
- 1 Tbsp Ancho chili powder
- 1 Tbsp Smoked sweet paprika
- 1 Tbsp Cocoa Powder
- 1 Tbsp Starbucks instant coffee
- 1 Tbsp Brown Sugar
- 1 Tsp Kosher salt

Rub the steak with the olive oil, coating it well. Mix the next six ingredients and rub into the steak, coating it well. Marinate the steak for a few hours or overnight. Grill over hot coals for four minutes a side for rare, four and a half to five minutes for medium rare.

Slice diagonally, across the grain, and serve. Accompany with guacamole, black beans, sour cream and salsa. I also serve warm flour tortillas accompanied with lime and jalapeno butter.

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