



FROM OUR *FLAVORS OF ALOHA* COOKBOOK

Grilled Skirt Steaks with Kona Coffee Rub

MAKES 4–6 SERVINGS

RUB

- 1 ½ Tbsp kosher salt
- 1 Tbsp Kona coffee, finely ground
- 1 Tbsp sweet paprika, preferably Spanish or Hungarian
- 1 tsp black pepper, freshly ground
- 1 tsp ground cumin
- ¼ tsp cayenne pepper

2 ½-lb/ 1.2-kg skirt steaks, cut into serving pieces

Extra virgin olive oil

INSTRUCTIONS

1. To make the rub: Whisk the ingredients together in a small bowl.
2. Lightly coat the steaks on both sides with the oil. Generously sprinkle the steaks all over with the rub and gently massage it in. Let the steaks stand at room temperature for 20–30 minutes.
3. Prepare a grill for direct cooking over high heat.
4. Brush the grill grate clean. Cook the steaks over direct high heat, with the lid closed as much as possible, flipping the steaks halfway through cooking, until well browned, about 6 minutes for medium-rare. Transfer the steaks to a carving board and let stand for 3–5 minutes. With the knife held on a slight diagonal, carve the steaks across the grain. Transfer the slices and juices to a platter and serve hot.