

MotorCity Casino Hotel - Chocolate and Coffee Rubbed NY Strip Steak - Recipe for 2

Dry Ingredients for Seasoning Mixture

- 4 T Cocoa Powder
- 1.5 T Kosher Salt
- 1/4 tsp cayenne
- 2.5 T Light Brown Sugar
- 1 T Paprika
- 1.5 tsp fine Ground Coffee
- ½ Cup Chocolate Syrup

Additional ingredients

- Two NY Strip steaks – 10oz to 12oz recommended
- 1 T clarified butter (sub 1 T canola oil or vegetable oil)
- salt to taste

1. Mix all dry ingredients except chocolate syrup (and steaks) in a bowl – lay the mixture out in a pan or plate with edges to contain the mixture.
2. Lightly season the steaks with salt
3. Drizzle a light amount of chocolate syrup onto one side of each steak, spread evenly, place the chocolate syrup coated side of the steak down in the dry seasoning mixture, repeat this process for the other side.
5. Pre-heat a sauté pan (non-stick is better for this), on high to medium high heat, add clarified butter or oil, carefully place steaks in the pan. Cook one side all the way before flipping – a 1” thick steak will take about 5 minutes per side to be medium rare.

You can use a meat thermometer to check your desired level of doneness, steaks will keep “cooking” after removed from the heat, if you remove a steak that is 130F it will “rest up” to about 135F or Medium-Rare

6. Allow to rest and then serve

This steak is great with some spicy potatoes – make some mash and add in a dash of cayenne and queso blanco cheese!