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*Tastemade*

# SALT AND COFFEE CRUSTED STEAK

**Main | Preparation Time: 25 minutes | Serves: 8 | Difficulty: Medium**

Savory salt and bold coffee flavors are the perfect match for a seared steak, so richly flavorful it will be your go-to dinner party recipe. Morton Kosher Salt's flaky texture helps create a beautiful crust on your steak. Always finish with a sprinkle of Morton Coarse Sea Salt to bring the most flavor out of your dish.

## Ingredients:

- 4 filet mignon
- 1/2 cup Morton Kosher Salt
- 1 ½ tablespoons celery salt
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon turmeric
- 1 tablespoon freshly cracked pepper
- 2 tablespoons smoked paprika
- 1/8 teaspoon cayenne pepper
- 2/3 cup sugar
- 1/2 cup dark roast coffee, finely ground
- For finishing: Morton Coarse Sea Salt, to taste



**MORTON®  
KOSHER SALT**

**1**

Remove steaks from refrigerator. In a small bowl, mix Morton Kosher Salt, celery salt, onion powder, garlic powder, turmeric, pepper, paprika, cayenne, sugar and coffee.

**2**

Brush steaks with 1 tablespoon olive oil then rub the mixture onto the steaks. Allow to sit at room temperature for one hour before cooking.

**3**

Preheat oven to 400 degrees Fahrenheit. Heat a cast-iron skillet over high heat, place the remaining tablespoon of olive oil into the pan and immediately add steaks. Sear steaks for 2 to 3 minutes on each side, both sides should have a dark caramelized sear.

**4**

Place the steaks in the oven to finish cooking. Check them after two minutes and take them out when they have achieved desired temperature of doneness. (For a medium steak, remove them at 135 degrees Fahrenheit.) Set steaks aside for 5 minutes to rest, season with Morton Coarse Sea Salt, then serve.