

COFFEE-CRUSTED STEAK

ingredients:

- 3-4 LB. Whole Beef Tenderloin

Dry Rub for Steak

- 1/2 cup finely ground Jimi's JAVA Festive Blend coffee beans
- 3/4 tsp. salt
- 3/4 tsp. ground black pepper

Mix all ingredients and set aside.

Compound Butter - Bleu Cheese & Craisins®

- 1 stick salted butter
- 1/2 cup bleu cheese crumbles
- 1 tbsp. fresh, chopped parsley
- 1/4 cup Craisins® (dried cranberries)

Allow butter to come to room temperature. Combine all ingredients in a bowl. Place on parchment paper and form into a roll. Chill for 1-2 hours.

directions:

1. Preheat oven to 350 degrees. Line a 15x10x1" baking pan with heavy foil. Place a rack in the pan and coat with cooking spray. Sprinkle dry rub evenly over top and sides of meat; rub in and press lightly with your fingers. Place the meat onto the rack.
2. Roast, uncovered, for 30 to 40 minutes or until a meat thermometer registers 135 degrees for medium rare. Remove from oven.
3. Cover meat with foil; let stand for 15 minutes before slicing. (Temperature of the meat after standing should be 145 degrees F.) Place sliced compound butter over the top to melt and cut meat into 1/2" pieces. Enjoy!

