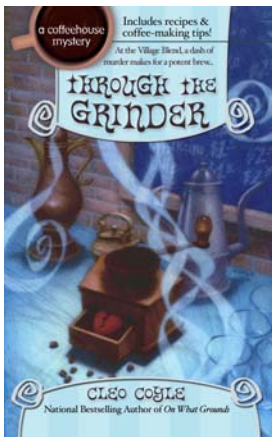


Cleo Coyle's Coffee-Marinated Steak

A great use for your leftover cold coffee...
Make an economical cut of meat delicious.



“Can’t you just hear the sizzle?”



Amateur sleuth and coffeehouse manager Clare Cosi made a version of this dish for a very special dinner date in...

Through the Grinder**
A Coffeehouse Mystery by Cleo Coyle

Why I love this recipe: Grilling is a cooking process that too-often overly dries thinner or less expensive cuts of meat. But the coffee marinade imparts a wonderful, earthy character to the meat while also plumping it up, keeping it moist throughout the grilling process.

Sure a super-fat T-bone steak would retain its moistness, but who can afford cuts like that for the whole family? As an experiment, I grilled my top round coffee-marinated steak alongside a rib eye steak treated only with dry rub. The top round was half the price, but tasted twice as good, thanks to its little bath in bean juice!

Clare also cooked up **Garlic Mashed Potatoes with Hearty Coffee Gravy and you can find that recipe in the back of *Through the Grinder*, too.

Cleo Coyle's Coffee-Marinated Steak

Recipe (c) 2008 by Alice Alfonsi who writes
as Cleo Coyle with her husband Marc Cerasini

Ingredients:

Steaks for grilling or broiling (I use top round)
Cold coffee
Salt & Pepper
Worcestershire sauce (optional)
Scallions or shallots (optional)
Favorite steak dry rub (optional)

Step 1: Purchase your meat

Go for an economical cut. (I use top round steak.)
Pound the steak out with the spike side of a meat
hammer. If you don't have a meat hammer, then
put your steak in a plastic bag and pound it with a
regular hammer or the back of a ladle – and then
prick it all over with a fork. This starts the
tenderizing process. (It also gets all *kinds* of
frustrations out. Who needs therapy when you can
pound meat?)

Step 2: Cover with coffee

Place your steaks in a glass or plastic container and pour enough cold coffee over them
to cover. You can use any kind of coffee. Just save the last dregs of your coffee pot for a
few days (store in fridge) and you should have enough for the marinade.

Step 3: Add a little seasoning

Add a tablespoon of salt (I like sea salt), a dash of pepper, and (optional) a couple of
diced scallions or shallots along with a dash of Worcestershire sauce. Cover the
container with plastic wrap and chill in the fridge for 1 to 3 hours. (*No longer. My
published recipe says that it's okay to marinate longer, but I'm finding that longer
saturation will *not* give you the best result.)



Step 4: Remove and grill

Pull the steaks out of the container and discard the liquid. Do not rinse.
Just apply a favorite dry rub. There are many dry steak rubs available in
your grocery aisle. (My favorite is Szeged brand Steak Rub in the cute
little black metal can). Cook your coffee-marinated steaks on a charcoal
or gas grill, or broil the meat in the oven.



*A slightly different version of this recipe along with my recipe for
Garlic Mashed Potatoes with Hearty Coffee Gravy can be found in the
recipe section of *Coffeehouse Mystery #2: Through the Grinder* by Cleo Coyle.