

Cleo Coyle's Coffee-Marinated Steak

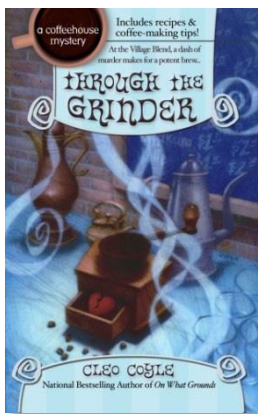
Text & photos (c) by Alice Alfonsi, who writes the [Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini

Your favorite coffee can make an economical cut of meat taste like a richer dish...



Grilling can dry out thinner or less expensive cuts of beef. This coffee marinade imparts a wonderful, earthy character to your steak while also plumping it up, keeping it moist throughout the cooking process. Sure a fat T-bone will retain its moistness, but cuts like that are far from economical for families on a budget. As an experiment, we grilled our 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.



Our amateur sleuth Clare cooks this dish for a special dinner date in our 2nd Coffeehouse Mystery. Because she sizzles her steaks on the stovetop, in a cast iron pan, she has plenty of pan drippings, which she uses to make **Hearty Coffee Gravy**. Find that recipe, along with **Garlic Mashed Potatoes**, in [Through the Grinder](#), a *delicious* culinary thriller. May you eat (and read) with joy! ~ [Cleo Coyle](#)



Free Recipe Guide to Cleo's new culinary mystery **Brewed Awakening**: [click here](#).

Coffee-Marinated Steak

Ingredients:

Steaks for grilling or broiling
Coffee, freshly brewed and cooled
Salt & Pepper
Worcestershire sauce (optional)
Scallions or shallots (optional)
Favorite steak dry rub (optional)



Step 1 – Purchase your meat: Go for an economical cut. (We use top round.) 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 prick it all over with a fork. This starts the tenderizing process. (It also does wonders for venting frustration. 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. Choose one you would enjoy drinking and brew it up fresh. Just make sure you allow the coffee to cool completely before pouring it over the raw meat.

Step 3 – Add a little seasoning: Add a tablespoon of salt (we use coarsely ground 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!

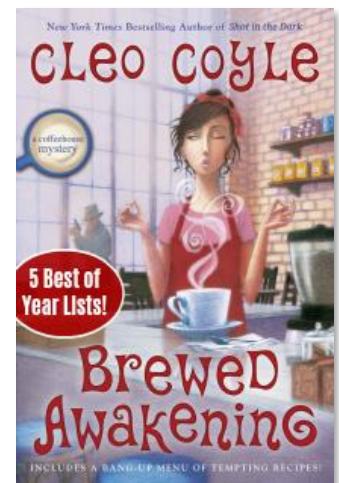
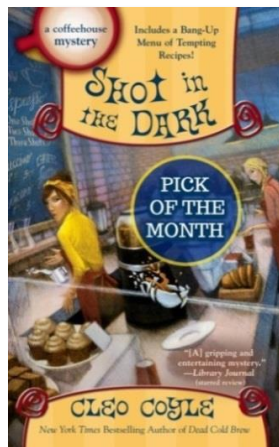
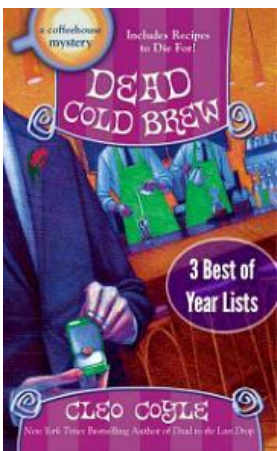
Step 4 – Remove and cook: Pull the steaks out of the container and discard the liquid. Do not rinse. Apply a favorite dry rub. Cook the coffee-marinated steaks on a charcoal or gas grill; or broil the meat in the oven; or follow our amateur sleuth Clare's example and cook them on the stovetop. Lightly grease a cast iron (or heavy skillet) with butter or olive oil before cooking. If using the stovetop method, save the pan drippings for gravy. For our side dish recipes of **Hearty Coffee Gravy** and **Garlic Mashed Potatoes**, turn to the appendix of our bestselling Coffeehouse Mystery [Through the Grinder](#).



Eat with joy! ~ Cleo

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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