



### McDowell Mountain "Fire Cracker" Rib-Eye Steaks Serves 4

#### Ingredients -

1/4 cup Curt's McDowell Mountain Spice Rub  
(or the following Southwestern Spice Rub)

1/4 cup paprika

2 tablespoons coarse salt

1 1/2 tablespoons sugar

4 14-16 ounce bone-in rib-eye steaks (about 1 1/4 inch thick)

Note: AJs butcher in Arizona has steaks called Cowboy Steaks that are perfect for this recipe. They are basically a rib-eye steak on the bone. Make sure you get a cut to at least 1 1/4 inches thick.



*earth's  
fruit  
comes  
full  
circle*

#### Prepare Southwestern Spice Rub Instructions -

6 dried ancho chilies

6 dried guajillo or pasilla chilies

If you are grilling the chilies indoors, preheat oven to 350 degrees. Using a small, sharp knife cut stems off chilies and discard. Cut chilies open along one long side and scrape out seeds and discard. Place chilies on baking sheet and roast until firm and fragrant; about 5 minutes. Cool. Break chilies into small pieces. Working in batches, finely grind chilies in a spice grinder, blender, or coffee grinder.

#### Prepare Marinade Instructions -

Mix first four ingredients in pie dish or shallow dish. Coat steaks with spice mixture and transfer to another dish. Cover, chill at least several hours.

#### Grill Steaks Instructions -

Spray grill racks with nonstick spray. Prepare barbeque and bring to a medium heat. Grill steaks to desired doneness, moving and turning occasionally to prevent chili rub from burning, about 20 minutes for medium-rare. Serve steaks with your favorite salsa or call us for a great recipe. For best results, we suggest grilling over a hot mesquite fire. We buy mesquite charcoal from Smart & Final. For wood fired cooking check out Barry Brother's on Washington Street in Phoenix, Arizona where we buy our wood for the grill and pizza oven.

#### Wine Pairing Suggestion -

Serve with Lawrence Dunham Vineyards' 2010 The Signature Petite Sirah or if you still have some in your cellar the 2008 Syrah. If you don't have our wine available to you, pour a robust Zinfandel or Syrah. You need a wine that can stand up to the southwester spice rub and richness of the rib-eye.