



## *Chef Russell Mahoney's Recipes*

# *Espresso-Rubbed Ribeye with Cognac Sauce*



## *Ingredients*

1 Ribeye Steak  
Espresso Rub (*see page 2 below*)  
2 tablespoons Oil  
(*your choice of vegetable or olive oil*)  
1.5 ounces Cognac  
1 tablespoon butter  
¼ cup Demi-glacé  
(*available at most grocery stores*)

## *Instructions*

1. Heat a sauté pan with oil of choice.
2. Season the ribeye with the espresso rub.
3. Sear the steak in the pan on each side  
(*6 minutes per side*).
4. Remove the steak and let rest.
5. Deglaze the pan with the cognac make sure to stir to get all the flavor from the pan incorporated.
6. Add the demi glacé and reduce by half.
7. Finish with butter.
8. Slice steak and finish with the sauce.



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### *Espresso-Rub Recipe*

#### *Ingredients*

2 tablespoons freshly ground Espresso

½ teaspoon Rosemary, finely minced

2 teaspoons Dark Brown sugar

¼ teaspoon Ancho Chili powder

Salt to taste

*(start with ½ teaspoon and adjust if needed)*



#### *Instructions*

1. In a bowl mix the espresso, rosemary, brown sugar, Ancho Chili powder, and salt.