

# *Colt's*

## **Cinnamon Coffee Steaks**

**For a slightly sweet, unexpected burst of flavor, try Colt's Cinnamon & Coffee Steaks. They pair perfectly with a savory side dish like roasted garlic potatoes.**

### **INGREDIENTS**

**For steak marinade:**

**1 cup strongly brewed coffee, cooled to room temperature**

**2 tablespoons balsamic vinegar**

**2 tablespoons olive oil**

**2 tablespoons molasses**

**4 garlic cloves, minced**

**1 teaspoon salt**

**1 teaspoon black pepper**

**1 teaspoon paprika**

**1/4 teaspoon dried thyme**

**1/4 teaspoon ground cinnamon**

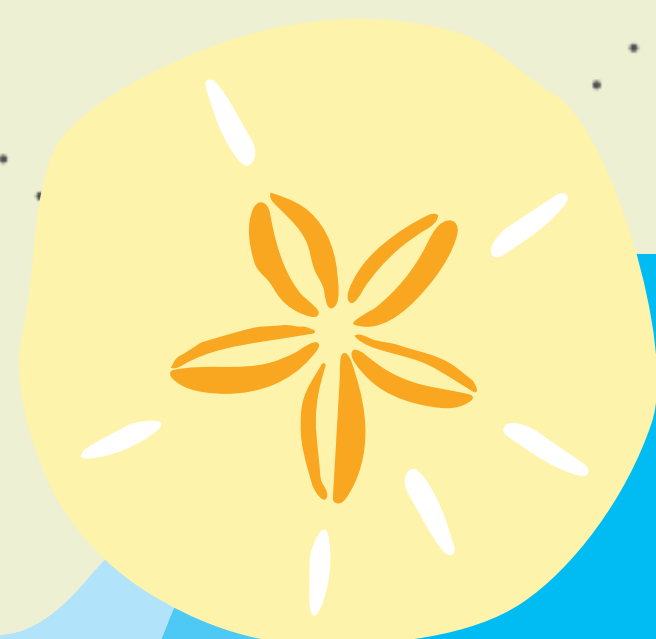
**2 sirloin steaks (approximately 2 pounds)**

**For caramelized onion topping:**

**Thinly sliced onion, in rings**

**1-2 tablespoons butter**

**Remaining marinade**



## INSTRUCTIONS

- 1. Combine marinade ingredients in a small bowl.**
- 2. Place steaks in a large resealable bag, pour in the marinade, coating both sides of the meat.**
- 3. Let sit in refrigerator overnight (ideally at least 24 hours).**
- 4. Remove from refrigerator approximately 20 minutes before you're ready to cook.**
- 5. Preheat the grill (steaks should sizzle when placed on top).**
- 6. Grill steaks evenly on both sides until they reach your desired temperature (about 8-10 minutes for medium-rare).**

### FOR THE TOPPING:

- 1. In the bottom of a cast-iron skillet, lightly sauté the onion rings in melted butter.**
- 2. Slowly add a few tablespoons of the remaining marinade, simmering until the onions soften and the mixture thickens.**
- 3. Layer onion rings over steaks.**

**Serve with your desired side dishes.**

*Enjoy!*

