

# Flaming Tequila Grilled Iberico Pluma Steak with Smoked Paprika and Ancho Chile Marinade

**Yield:** 4 serves | **Rating:** 5/5 | **Prep:** 15 min | **Cook:** 12 min | **Marinate:** 24 hr | **Source:** Ukulele Jay BBQ's Original

This marinated steak of Iberical Pluma (pluma means feather) combines fresh spices in a delicious marinade which is finished off with a splash of flaming tequila for the ultimate in pork steak preparation!

## Ingredients

- 1 ½ lbs Campo Grande Iberico Pluma Steak
- ¼ C Rice Vinegar
- 2 T Worcestershire Sauce
- 4 T Lillie's Q Umami Boost Seasoning
- 4 T Lillie's Q Steak Butter Seasoning
- 2 Ancho Chiles Smoked and Dried
- 2 Red Peppers Smoked and Dried (Paprika)
- 2 T Flour
- 1 T Neil Sarap's SPGR rub

## Notes

\* For a more intense flavor, marinate the steak for longer.

\* If you don't have a grill, you can also pan-sear the steak over medium-high heat.

\* Serve the steak with your favorite sides, such as grilled vegetables or mashed potatoes.



## Instructions

1. **\*\*Make the marinade:\*\*** In a bowl, whisk together the rice vinegar, Worcestershire sauce, Lillie's Q Umami Boost Seasoning, Lillie's Q Steak Butter Seasoning, and ground ancho chiles and paprika.
2. **\*\*be Marinate the steak:\*\*** Place the Iberico pluma steak in a large resealable bag and place the marinade over it. Seal the bag and refrigerate for at least 8 hours, or up to overnight.
3. **\*\*Prepare the grill:\*\*** Preheat your grill to medium-high heat.
4. **\*\*Grill the steak:\*\*** Remove the steak from the marinade bag which is now fully absorbed. Dust the flour and SPGR rub on both sides of the steak. Grill the steak for 3-5 or 5-7 minutes per side (if over 1/2" thick), or until cooked to 140°F. This is medium rare and will look like medium rare beef steak with a pink center which many people think is not cooked as most of the U.S. population overcooks pork.
5. **\*\*Rest the steak:\*\*** Let the steak rest for 5 minutes before slicing and serving.

**\*\*Enjoy your delicious and flavorful Iberico pluma steak!\*\***