

Chad's Smokey Bourbon Steak Rub

2 T Chad's Smokey Bourbon Blend tea
1 T cardamom seeds
1 T cocoa nibs
1 T pink peppercorns
2 T kosher salt
1 T black pepper

1 T smoked paprika
1 T garlic powder
1 T onion powder
1 T brown sugar
1 t ground chipotle pepper powder

PREPARE THE TEA BLEND:

Grind the Chad's Smokey Bourbon Blend tea into a fine powder using a spice grinder or mortar and pestle.

MIX THE RUB:

In a bowl, combine the ground tea blend, cardamom seeds, cocoa nibs, pink peppercorns, kosher salt, black pepper, smoked paprika, garlic powder, onion powder, brown sugar, and ground chipotle pepper powder. Mix well to ensure all the spices are evenly distributed.

APPLY THE RUB:

Pat the porterhouse or rib-eye steak dry with paper towels. Generously coat both sides of the steak with the rub, pressing it into the meat to ensure it adheres well. Let the steak sit at room temperature for about 30 minutes to allow the flavors to meld.

COOK THE STEAK:

Preheat your grill or cast-iron skillet to high heat. Cook the steak to your desired level of doneness, using a meat thermometer to check the internal temperature (130°F for medium-rare, 140°F for medium). Let the steak rest for 5-10 minutes before slicing to allow the juices to redistribute.

SERVE AND ENJOY:

Slice the steak against the grain and serve with your favorite sides.

TIPS:

- 👉 For an extra smoky flavor, you can add a bit more lapsang souchong to the blend.
- 👉 Store any leftover rub in an airtight container for future use.