

Chili-Rubbed Flank Steak
America's Test Kitchen

Ingredients

1 Flank steak (about 2 1/2 pounds)
2 tablespoons chili powder
2 tablespoon ground cumin
1 tablespoon ground coriander
1 tablespoon kosher salt
2 teaspoon black pepper
½ teaspoon red pepper flakes
½ teaspoon cinnamon

Directions

Place all ingredients in a small bowl. Pat steak dry. Rub both sides of steak with dry rub. Let me sit with dry rub for at least 30 minutes. Bring steak to room temperature, about 30 minutes as this will help steak to cook more evenly. Set grill to high (450-500°). Grill for 2 to 3 minutes per side without moving. Grill until internal temperature reaches 130° to 135° for medium-rare flank steak. Let steak rest for 15 minutes before slicing against the grain.