

Chili-Rubbed Flank Steak
From America's Test Kitchen

Ingredients

1 Flank steak (about 2 1/2 pounds)
2 tablespoons chili powder
2 tablespoons 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. Lightly spray both sides of coated steak with cooking spray to let spices adhere to steak. Let meat 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.

Preheat grill 10-15 minutes on high (450-500°). Clean racks with wire brush. Take a paper towel and fold into a packet. Using grill tongs, lightly soak the paper towel with neutral oil, clean and coat racks with paper towel packet.

Grill approximately 5 minutes per side without moving with grill cover open. Grill until internal temperature reaches 130° to 135° for medium-rare flank steak. Let steak rest for 15 minutes before slicing against the grain.