

[Spice-Crusted Steaks](#)

America's Test Kitchen

Time: 35 minutes

Serves: 4

Why This Recipe Works

Spice blends have a tendency to burn and can fall off during cooking. In this recipe, we got around the burning issue by continually flipping the steaks, thus ensuring that each side of the steaks was exposed to the heat in short intervals. And by not patting the steaks dry before applying the spice blend (as most recipes call for), we let the moisture from the meat act as a glue to help the spices stick. For even more insurance, we used a fork to flip the steaks, rather than tongs or a spatula, to keep the spice crust in place.

Ingredients

1 tablespoon black peppercorn
2 tablespoons chopped fresh rosemary
1 tablespoon kosher salt
2 teaspoons ground coriander
2 teaspoons grated lemon zest
1½ teaspoons dry mustard
1 teaspoon red pepper flakes
2 (1-pound) boneless rib-eye steaks, 1½ inches thick, trimmed
1 tablespoon vegetable oil

Preparation

1. Place peppercorns in zipper-lock bag and seal bag. Using rolling pin, crush peppercorns coarse. Combine peppercorns, rosemary, salt, coriander, lemon zest, mustard, and pepper flakes in bowl. Season steaks all over, including sides, with spice mixture, pressing to adhere. (Use all of spice mixture.)
2. Set wire rack in rimmed baking sheet. Heat oil in 12-inch nonstick skillet over medium heat until just smoking. Add steaks and cook, flipping steaks with fork every 2 minutes, until well browned and meat registers 125 degrees (for medium-rare), 10 to 13 minutes. Transfer steaks to prepared rack, tent with aluminum foil, and let rest for 5 minutes. Slice and serve.