

## Border Steaks

Tonight I was in the mood for a little Tex-Mex flavor. I was also in the mood for a nice steak. Thus the Border Steak was born. Made with fresh ground spices, tomato, and molasses, this dish brings a distinct southern flavor without being too spicy or over powering. The best thing about this steak is that after a 30 minute soak in the marinade, the marinade is then cooked to make a great BBQ sauce for your dipping pleasure. This is delicious with Spanish Rice and Peas.



Enjoy.

**from** William J. Burnett

**time** Cook Time

**yield** Yield

**category** Category

**cuisine** Cuisine

### ingredients

Spice Mix: Combine all of the following spice mix ingredients in a small bowl.

1 finely ground dried \*Arbol Chili (discard seeds and stem)

1 finely ground dried Cascabel Chile (discard seeds and stem)

1 finely ground dried Ancho Chile (discard seeds and stem)

You may substitute 2 tsp of chili powder for the Arbol, Cascabel, and Ancho Chile portion of this recipe.

1 1/2 tsp ground black peppercorns

1/2 tsp Paprika

1 1/2 tsp Salt

3 tbs Brown Sugar

1/2 tsp garlic powder

Marinade and Sauce: Combine the following to form the marinade.

4 tbs Spice Mix

1 six-ounce can Tomato Paste  
1 cup beef broth or (1 cup water + 1 tsp "Better than Bouillon" Beef Base)  
1/4 cup Apple Cider Vinegar  
1/3 cup Light Molasses

Steaks:

2 - 4 pounds of your favorite cut of Steak

### **directions**

1. Marinate the steaks in the marinade for 30 minute - 1 hour.
2. Transfer the remaining marinade to a sauce pan.
3. Bring the marinade to a boil and then reduce the marinade to a simmer.
4. Simmer 15 - 20 minutes, stirring often.
5. Cook steaks over high heat on a charcoal or gas grill until desired doneness.
6. Serve the steak with the BBQ sauce for dipping or drizzle BBQ sauce over the steak.

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- notes:**
- Arbol Chilies add heat so toss a few more in if you like it hot. Just increase the amount of spice mix used by 1/2 tsp for each Arbol Chili you add to the mix. Always wash your hands after handling peppers and never touch your eyes after handling peppers.
  - The marinade must be cooked thoroughly and must be stirred with a clean utensil. After heating, the marinade should be transferred to a clean serving bowl. Discard any uncooked marinade.
  - 2010 William J. Burnett