

Chocolate Steak

Ingredients

1 contre-filet/entrecôte/rib-eye/strip steak (really, whatever smiles at you)

[A] CURE

3 parts kosher salt
3 parts sugar
1 part cocoa powder

[C] POMADE

3 parts cocoa beans
1 part yucatán oregano
canola oil

Method

Prepare the cure by combining the salt, sugar, and cocoa powder. Apply to the meat and rest 20 minutes at room temperature.

Combine the cocoa beans and Yucatán oregano in a mortar and pestle to form a coarse paste. Add in the canola oil.

Rinse the cure off the meat and apply the pomade. Grill or sear in a cast iron skillet.