

Java Steaks & Burgers

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Ingredients

1/2 cup finely ground coffee beans
1 Tbls. fresh ground black pepper
seasoned meat tenderizer – to coat
2-4 beef steaks OR 4 ground beef patties

Directions

In a large plastic zipper bag, shake together coffee and pepper; set aside.

Sprinkle meat with tenderizer on both sides; allow to rest for 5 minutes.

Working with 1 steak or patty at a time, place meat in the zipper bag, seal, and shake to coat thoroughly. Remove meat from bag, shaking off any excess coffee/pepper.

Grill meat as you normally would.