

MN *The* USA

# CULINARY CAMPFIRE

FEATURING

Minnesota Chef  
YIA VANG

PRESENTED BY **m** EXPLORE MINNESOTA

## COFFEE RUB RIBEYE *with* POTATOES *and* GRILLED VEGGIES

Makes 2 servings

### INGREDIENTS:

12 ounce ribeye steak  
1 tablespoon Szechuan Coffee Rub\*  
Canola oil  
Salt  
2 medium zucchinis, cut in half  
2 teaspoons lemon juice  
1 tablespoon fish sauce  
2 russet potatoes or yukon gold potatoes,  
par baked and cut into wedges\*\*  
1 cup greek yogurt  
1 cup cucumber, finely chopped  
1 teaspoon ground cumin  
1 teaspoon garlic, minced  
1 teaspoon Korean chili flakes  
1 teaspoon fish sauce  
1 tablespoon lemon juice  
3 cups water  
2 cups vinegar  
1 cup sugar  
2 cups sliced red onion  
Sprigs of fresh cilantro  
Extra virgin olive oil

*\*Yia's special Szechuan Coffee Rub is available to order as a pantry item through Union Hmong Kitchen and Vinai.*

*\*\*If not par baked ahead, potatoes can also be wrapped whole in tin foil and cooked for about 30-40 minutes in the fire*

### DIRECTIONS:

#### For the Ribeye:

1. Season the steak with 1 tablespoon of canola oil and salt, and the 1 tablespoon of Coffee Rub, pressing into all sides, coating the surface, adding more by the teaspoon if needed.
2. Grill the steak, continually checking and moving it to make sure all sides are cooked evenly. (Use a thermometer to check the temperature, about 125 to 130 degrees for medium-rare).

#### For the Zucchini:

1. Cut the zucchini in half lengthwise, season with oil, salt and pepper and place flat on the grill. Grill for 5-7 minutes on each side.
2. When the zucchini is done, slice it into half-coins and top with lemon juice and fish sauce.

#### For the Quick Pickled Onions:

1. Combine the water, vinegar, sugar and sliced red onion in a jar.
2. Let sit for 30-60 minutes.

#### For the Potatoes:

1. Once par-cooked, cut the potatoes into wedges or coins and grill for 7-8 minutes, turned evenly.
2. In a small bowl, add the greek yogurt, cucumbers, garlic, chili flakes, fish sauce and lemon juice and mix to combine.
3. Spread the yogurt mixture onto a plate and place potatoes on top.
4. Top with ½ cups of pickled red onions. If desired, drizzle 1 teaspoon of extra virgin olive oil on top and garnish with a sprig or two of fresh cilantro.

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