



## Rawhide serves up rib-eye

by 3TV

azfamily.com

Posted on January 22, 2010 at 12:20 PM

Updated Friday, Jan 22 at 12:50 PM

[Recommend](#)

Jon Andersen with Rawhide Steakhouse at Wild Horse Pass in Chandler cooks up some rib-eye.

### **Rub for Blackened Rib-eye**

#### **Ingredients**

- 2 tsp. ground paprika
- 4 tsp. dried leaf thyme
- 2 tsp. onion powder

2 tsp. granulated garlic  
2 tsp. granulated sugar  
2 tsp. kosher salt  
2 tsp. black pepper  
1 tsp. ground Cayenne pepper (or to your level of heat)  
1 tsp. dried leaf oregano  
3/4 tsp. ground cumin  
1/2 tsp. ground nutmeg

### **Instructions**

Place all ingredients in a jar or air tight bag. Mix and store in a cool, dark place. Shake before using.

Store in a tight container and the rub will keep for several months. Caution: Dipping steaks into the rub will contaminate it.

Makes about 1 cup, enough for 10 to 15 steaks.

### **Homemade Pickles**

#### **Ingredients**

10 Cucumbers, peeled and sliced 1/4-inch thick  
1 cup cider vinegar  
1 cup brown sugar  
1 Tbsp. celery seed  
1 Tbsp. mustard seed  
2 Tbsp. turmeric  
4 cloves garlic, cut into quarters  
1 cup water  
2 Tbsp. canning salt  
2 Green jalapeño peppers, sliced into rings  
2 Red jalapeño peppers, sliced into rings  
3 Carrots, sliced  
1 head cauliflower

#### **Instructions**

Mix and boil all ingredients, except cucumbers, for about 3 minutes.

Add mixture to the sliced cucumbers.

Allow to cool in the refrigerator and marinate for 24 hours.

Place in sterilized mason jars, filling to the top with liquid; seal.

May be refrigerated for 5 to 7 days.

Makes 8 cups, about 6 jars.