

# Coffee Comfort: All the Ways to Use It

*Jeffery Davis, Extension Agent – 4-H and Youth Development Agent – Fayette County*  
*Jamie Mullins, Assistant Professor – 4-H and Youth Development Agent – Calhoun County*

---

## Coffee Rub

### Ingredients:

- ¼ cup medium-fine ground coffee
- 2 tablespoons kosher salt
- 2 tablespoons smoked paprika
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon ground cumin
- 1 teaspoon chili powder
- ½ teaspoon cayenne

### Directions:

1. In a bowl, thoroughly combine the ground coffee with the rest of the spices.
2. Use immediately or store in an airtight container for up to a month.

**BRISKET:** Coat brisket in a generous amount of the coffee rub and let sit at room temperature for up to an hour before adding to the smoker – this will give the brisket a thick crust once it's done.

**STEAK:** Massage the coffee rub in the steaks and let them sit at room temperature for 20-30 minutes before cooking. Reverse-sear the steak (roast then finish it off with a high-heat sear at the end) – coffee grounds can easily burn at higher temperatures.

**RIBS:** Apply generously to spareribs and let sit in the fridge overnight. Cook with the method of your choice.

## Resource:

Methodical Coffee (2024). The Perfect Coffee Rub Recipe to Elevate Your Grilling Game. <https://methodicalcoffee.com/blogs/coffee-culture/the-perfect-coffee-rub-recipe-to-elevate-your-grilling-game?srltid=AfmBOooduPXg8dQiele8IHUCF7EzypqDpE4rnBKM4huO2WY2mU7ET-NK>