

## Buffalo Bills Jr.'s Tex-Mex Steak

1 tsp chili powder  
½ tsp ground cumin  
½ tsp salt  
¼ tsp ground red pepper  
1 big top sirloin steak, cut 1 ½ inch thick (minimum)  
1 15 oz. can of black beans, rinsed and drained  
1 cup of thick salsa (to your taste; I like it hot. The hotter the better!)  
Fresh cilantro (optional)

In a small bowl or cup, combine chili powder, cumin, salt, and red pepper. Trim the fat from the steak and press the seasoning mixture evenly into both sides of the steak; let it stand while you preheat the barbecue and grill until the coals have flamed down and formed a gray covering ash.

Place the steak on the grill, 4 inches from the coals, and grill for 20 to 25 minutes for rare to medium meat (turning occasionally). Remove the steak from the grill and let it stand for 10 minutes before carving.

Meanwhile, in a medium bowl, combine the beans and salsa. Mix til well blended. Slice the steak on the bias, across the grain and arrange on a preheated serving platter. Top with salsa mixture and garnish with cilantro sprigs if desired. Goes good with cheese-garlic bread and a tossed salad.

Makes 4 servings approx.

Dick Jones; Actor

Taken from the *Cowboy Cookbook*,  
*Rawhide Gifts and Gallery*  
[www.rawhidesstudios.com/cowboycookbooks](http://www.rawhidesstudios.com/cowboycookbooks)