

Brava Steak with Wood-Fired Salsa

Serves 6

Recipe adapted from Rick Bayless' *Fiesta at Rick's*

- 6 cloves garlic, unpeeled
- 4 serrano chiles
- ¼ cup fresh lime juice
- 2 Tb olive oil
- Salt
- 6 thick-cut ribeye steaks
- 4 medium ripe tomatoes
- 1 medium white onion, quartered
- 3 fresh jalepenos
- 4 garlic cloves

Roast the garlic and chiles in a small ungreased skillet. Cool and peel the garlic (and the chiles as much as possible). Place the garlic, chiles, and lime juice in a food processor and puree until smooth. Season liberally with salt. (This can be made one or two days in advance and stored in the fridge until you're ready to cook.)

About an hour before you want to start cooking, light a hot fire in the grill. Smear the marinade on all sides of the steaks. Refrigerate for about 30 minutes, then remove from fridge and let sit on the counter for about 30 minutes.

Brush the steaks lightly with oil, then place on the grill. Cook about 3 minutes per side (or more or less for desired doneness). Remove from grill, place on a platter, and cover with foil.

Immediately place tomatoes, onions, jalepenos, and garlic (which may require a grill pan) on the grill. Cook until blistered and black in places. Move the tomatoes, garlic, and jalepenos to a food processor and pulse several times. Chop the onion and place in a large bowl. Add the tomato mixture and stir. Add salt to taste.

Slice the steaks and serve the salsa on the side.