

# Chipotle-Rubbed Ribeyes with Cambazola Toasts

Author: Adapted from a recipe from Bon Appetit

<http://www.epicurious.com/recipes/food/views/Chipotle-Rubbed-Steaks-with-Gorgonzola-Toasts-232361#ixzzOnSpeVqq>



- 4 1/2 whole bay leaves
- 1 1/2 tablespoons Hungarian sweet paprika
- 1 1/2 teaspoons chipotle pepper, dry, ground
- 3/4 teaspoon cumin seeds
- 1 1/2 pounds ribeye steaks
- 4 slices ciabatta bread, 5x3-inch slices
- 1 cup Cambazola cheese, or Gorgonzola
- 1 teaspoon chopped fresh thyme

Per Serving (excluding unknown items): 635 Calories; 41g Fat (58.2% calories from fat); 37g Protein; 29g Carbohydrate; 1g Dietary Fiber; 131mg Cholesterol; 575mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 0 Vegetable; 5 1/2 Fat.

Carolyn T's Tasting Spoons blog:  
<http://tastingspoons.com>

**Description:** Based on a similar recipe from Bon Appetit

**Notes:** Cambazola cheese is a triple cream cheese combined with Gorgonzola - it tastes mostly like Brie, but with a blue cheese hint. Don't over cook the toast slices as they'll be very difficult to cut - just enough to lightly brown them and melt the cheese. Because you slice the steak, you'll only need about 4-6 ounces of steak per person.

1. Prepare barbecue (medium-high heat). Finely grind bay leaves, paprika, chipotle, and cumin seeds in spice grinder. Reserve 1 teaspoon mixture. Transfer remaining mixture to plate.
2. Sprinkle steaks generously with salt and pepper. Press both sides of steaks into spice mixture on plate and rub to spread evenly. Grill steaks to desired doneness, about 5 minutes per side for medium-rare.
3. Grill bread slices, cut side down, until slightly charred, about 1 minute. Spread Cambazola or Gorgonzola onto grilled side of each bread slice. Sprinkle cheese with ground black pepper and reserved spice mixture. Return bread to grill, cheese side up. Grill until cheese begins to melt and bottom of bread is slightly charred, about 1 minute. Sprinkle bread with thyme; place 2 slices on each of 4 plates. Serve steaks with bread.