



Using the back side of a large chef's knife, scrape most of the rub from the protein. (It's okay if some remains). Blot dry with paper towels. If using pork, lightly brush each tenderloin with the hazelnut oil. Grill until just cooked through for the pork; and to desired doneness if using beef. Allow meat to rest about 10 minutes.

Service

Brush a bit of the Coffee and Cabana Cachaca Rum sauce on a dinner plate. Slice and serve the meat on top of the sauce.

Coffee, Cacao, and Cabana Rum and Butter Sauce

Makes about 1 cup

Ingredients

8 tablespoons (1 stick) butter
1 tablespoon instant espresso
2 tablespoons cacao nibs, finely ground in a spice mill
1 1/2 tablespoons dark brown sugar
Zest of 1 large orange
2 tablespoons cream
1/4 cup Cabana Cachaca rum

Preparation

Place the butter, espresso, ground cacao nibs and dark brown sugar in a small saucepan over medium-low heat. Melt the ingredients together whisking occasionally to combine. When combined and the mixture begins to boil, add the cream and mix well. Let the mixture return to a boil. Turn off the heat and carefully add the rum. Whisk to combine for about 1 minute. Return to the heat and return the mixture to a simmer. Simmer for about 2 minutes more to finish cooking off the alcohol. Taste. Adjust flavors if needed. Set aside to cool to room temperature.



Coffee and Cacao Crusted Pork (or Beef) featuring Cabana Cachaca Rum

Makes enough rub to encrust 2 pork tenderloins, about 2 lbs. each or about 4 pounds New York Strip steaks

This combination is surprisingly delicious and complementary to both pork and beef. The coffee and cacao nibs mellows with the addition of the citrus notes in the Cabana Cachaca rum, and yes, in this case it is worth making the trip to the Wine and Spirits Shoppe to pick up Cabana. As with all spirits I use in cooking, I choose the highest quality and best tasting. After all, once the alcohol burns off you're left with the flavor profile of the spirit. The sauce created to go with this rub is intense, and meant to be so. It thickens as it rests at room temperature, so a pastry brush is the perfect tool to paint a swath of sauce across your plate. Too much of a good thing, in this case, will overpower the delicate balance of the rub and the meat! The green chili sugar is available online at [The Spice and Tea Exchange](#), but you can easily create the same flavor infusion by substituting a jalapeno and raw sugar.

Ingredients

1/2 cup whole espresso beans
1 1/2 tablespoons cacao nibs (use 2 tablespoons if preparing rub for beef)
1 teaspoon ground cumin
1/2 teaspoon ground coriander
1 scant teaspoon Saigon cinnamon
1 teaspoon chili powder
1 teaspoon Cacao chili powder
2 tablespoon Cabana Cachaca rum
1 tablespoon Mirin
1 tablespoon green chili sugar (substitute 1 small jalapeno seeded and chopped and 1 tablespoon sugar in the raw)
2 teaspoons salt

For grilling pork (omit if grilling beef)
2 tablespoons hazelnut oil

Preparation

Place the espresso beans in the bowl of a food processor fitted with a metal blade. Process until fine. Add the cacao nibs and process until the mixture is fine. Add the remaining ingredients and process until almost smooth and paste like.

Place meat on a sheet of cling film; spread the rub evenly on both sides. Wrap the cling film tightly around the meat. Repeat with the other piece of meat. Place in a re-sealable bag and refrigerate at least 4 hours or up to 12.

Remove meat from refrigerator about 20 to 30 minutes before grilling. Prepare grill for medium direct heat.