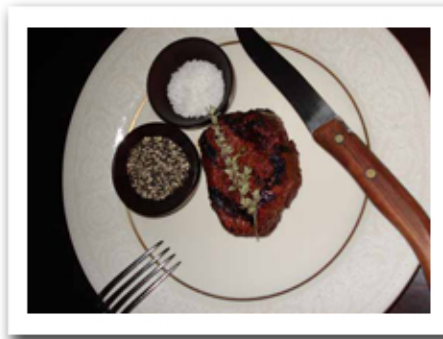


# Spanish Rubbed Steak

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- 2 filet mignons, approximately 5-6 ounces each
  - 1/4 cup olive oil
  - 1 tablespoon kosher salt
  - 1 tablespoon sweet paprika
  - 1 teaspoon sugar
  - 1/4 teaspoon ground hot cayenne pepper
  - 1/4 teaspoon dried oregano
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Mix the oil and dry ingredients in a small bowl or glass measuring cup. Spoon about a quarter of the paste onto the top of each filet, spread, turn over, and repeat on the other side. Marinate for 4-24 hours in the refrigerator. If storing more than a few hours, cover with plastic or place in a plastic bag. Cook under hot broiler or on the grill for approximately 4 minutes per side for a 1-inch thick steak, add 1 minute per side for each additional 1/2 inch. For uniform, round filets, shape the steaks and tie each with a piece of kitchen twine before rubbing, and remember to have scissors handy and remove the twine before serving.