

Master the Art of Steak Seasoning with These Top 5 Spice Rubs

Grilling steak is a classic summer pastime, but have you ever considered adding a little variety to your seasoning? These top 5 spice rubs for grilling steak will take your steak game to the next level.

Each rub is carefully crafted to complement [different cuts of beef](#), from the rich and fatty ribeye to the lean and tender flank steak. With bold flavors like coffee and ancho chili or sweet and smoky maple, your taste buds won't know what hit them!

Coffee and Ancho Chili Rub:

- 2 tbsp ground coffee
- 2 tbsp ancho chili powder
- 1 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper



Classic Steakhouse Rub:

- 2 tbsp smoked paprika
- 2 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp dried thyme
- 1 tbsp dried oregano
- 1 tsp salt
- 1/2 tsp black pepper



Smoky Maple Rub

- 2 tbsp smoked paprika
- 2 tbsp maple sugar
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper



Southwestern Rub:

- 2 tbsp chili powder
- 1 tbsp ground cumin
- 1 tbsp smoked paprika
- 1 tbsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper



Herb and Garlic Rub:

- 2 tbsp dried thyme
- 2 tbsp dried rosemary
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper



Final Thoughts:

Experimenting with different spice rubs is a fun and easy way to add variety to your grilling routine. Try out these top 5 spice rubs for grilling steak and let us know which one is your favourite!