

Prep Time: 10 minutes

Cook Time: 15 minutes

## Spice-Rubbed Buffalo Steaks with Fig Balsamic Reduction

### Ingredients

- 2 teaspoons McCormick® Gourmet Collection® Ground Allspice
- 1 1/2 teaspoons McCormick® Gourmet Collection® Coarse Grind Black Pepper
- 1 teaspoon McCormick® Gourmet Collection® Fennel Seed, finely crushed
- 1 teaspoon McCormick® Gourmet Collection® Sicilian Sea Salt
- 4 buffalo steaks (6 ounces each)
- 4 fresh Turkish figs, quartered lengthwise
- 1/3 cup balsamic vinegar
- 1 tablespoon Kecap Manis or soy sauce
- 1 tablespoon cold butter

### Directions

1. Mix allspice, pepper, fennel and sea salt in small bowl. Season both sides of steaks with spice mixture; set aside.
2. Mix figs, balsamic vinegar and Kecap Manis in small saucepan. Bring to simmer on medium heat. Reduce heat to medium-low; cook 10 to 12 minutes or until sauce has reduced by half. Remove pan from heat. Stir in butter until well blended. Keep sauce warm.
3. Meanwhile, grill steaks over medium-high heat 10 to 14 minutes or until desired doneness, turning once. Serve steaks with sauce.

Makes 4 servings.

**Test Kitchen Tip:** Kecap Manis is a thick sweet soy sauce, typically used in Indonesian cooking. It can be found in Asian groceries.