FAMILY STYLE PORTERHOUSE

Lemon and rosemary add deep flavor to this hearty steak. Learn how to cook a thick porterhouse steak to perfection with this easy, step-by-step recipe.

INGREDIENTS   *Serves 4*

1 (40oz) *Certified Angus Beef* ® Porterhouse Steak

1 lemon

1 tablespoon chopped garlic (2-3 cloves)

1/2 teaspoon freshly cracked Kampot Black Peppercorns

1 teaspoon coarse kosher salt

2 large sprigs rosemary

1 tablespoon olive oil (for grilling)

1/2 teaspoon Murray River Pink Sea Salt

INSTRUCTIONS

Zest and juice lemon, reserving zest for later. Combine the lemon juice, garlic, kosher salt and pepper. Coat porterhouse steak evenly, place in large zipper-locking plastic bag with rosemary, pressing out all the air or wrap tightly in plastic wrap; refrigerate at least 2 hours (overnight suggested).

Follow instruction below for your preferred cooking method.

Once steak is cooked, transfer to a clean cutting board. Combine reserved lemon zest and Murray River Sea Salt.

Carve steak by running knife along the bone to remove both the strip and tenderloin. Slice each steak in 1/4 to 1/2-inch thick slices and serve on a platter, garnished with lemon and sea salt.

Grilling:

Preheat grill to warm (250°F).

Wrap porterhouse in foil, place in grill away from direct heat and cook slowly for 60-90 minutes, flipping once (internal temperature target should be 100°F). Remove steak from grill and increase grill heat to high (450°F-500°F). Allow steak to rest 15 minutes in foil while grill is heating to higher temperature.

Remove steak from foil, pat dry, brush with olive oil and sear 2-3 minutes per side for medium rare (125°F-130°F). Transfer to a clean cutting board.

Pan Roasting:

Preheat oven to 275°F.

Drizzle olive oil (or 2 tablespoons butter) in a pan on medium high heat. Cook steak for 3 1/2 minutes then flip in pan and cook for another 3 1/2 minutes.

Place steak on baking sheet and put in oven until internal temperature is 130°F for medium rare. Transfer to a clean cutting board.