

Grilled Beef Porterhouse



INGREDIENTS:

- * 2 20oz porterhouse steaks
- mid-high temp cooking oil
- 2-1/2 teaspoons of sea salt
- 1-1/4 teaspoons of garlic salt
- 2-1/2 teaspoons of course ground black pepper

DIRECTIONS:

Season steaks with salt, garlic salt, and black pepper mixture.

Get your grill or BBQ up nice and hot (but not over 600° on the BBQ thermometer)

Generously brush cooking oil over the grates of your grill. Then instantly place steaks at a 45° angle on the grill. After 2-3 minutes rotate the steaks 90°. Wait again for 2-3 minutes and flip your steaks over, repeating the same process to create those nice cross-hatch grill lines.

Once the internal temperature of the steak reaches 130°, remove and let stand for 3 to 4 minutes, allowing the meat to reach an internal temperature of 135 degrees – a perfect medium rare.

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PREP TIME
5 MINS



COOK TIME
10 MINS



SERVES **2-3**





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