



# *perfect porterhouse steak*

## ingredients

1 2-inch thick porterhouse steak, trimmed  
1 tablespoon vegetable oil  
kosher salt and freshly ground pepper  
3 tablespoons unsalted butter, room temperature  
a wooden spoon

let steak sit at room temperature 30 minutes before cooking, which will help it cook quickly and more evenly.

heat broiler. heat a large skillet, preferably cast iron, over medium-high heat, then heat oil in pan until smoking. season steak very generously, actually let it rain, with salt and pepper and cook until a deep brown crust forms on underside (do not turn), about 4 minutes. transfer steak to a cutting board, turning it browned side up.

cut meat from bone in 2 pieces (strip steak and filet mignon). slice both pieces straight down perpendicular to the bone 1" thick. replace sliced steak around the bone (it should look like a whole sliced steak) and return to skillet, browned side up. top with butter and broil until butter is melted and steak is medium-rare, 4-6 minutes. serve steak with buttery pan juices spooned over.



I thought they said steak dinner,  
but then I found out it was a  
state dinner  
Yogi Berra