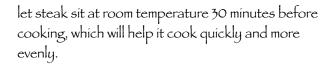


perfect porterhouse steak

<u>ingredients</u>

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



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