



Chargrilled Porterhouse Steak with Citrus-Verde Sauce*

prep time:
10 minutes*

cook time:
20 minutes

*marinate time
extra

makes 6 servings

grocery list

6 (9-oz.) porterhouse steaks

fresh garlic cloves

Filippo Berio Extra Virgin Olive Oil

fresh oregano

fresh lemons

fresh flat-leaf parsley

capers

fresh chives

La Baleine Sea Salt

Morton & Bassett Whole Black Peppercorns

*Exclusive Chef Faith Alahverdian recipe.

chargrilled porterhouse steak with citrus-verde sauce

Marinade

- 2 tbsp. **Filippo Berio Extra Virgin Olive Oil**
- 2 cloves fresh garlic, crushed
- 2 whole stems fresh oregano
- ½ tsp. lemon zest
- 6 (9-oz.) porterhouse steaks

Citrus Verde Sauce

- 1 cup fresh flat leaf parsley leaves
- 1 tbsp. fresh oregano leaves
- 2 tbsp. capers
- 2 cloves fresh garlic
- ¼ cup fresh lemon juice
- ¼ cup **Filippo Berio Extra Virgin Olive Oil**
- ¼ cup freshly chopped chives

La Baleine Sea Salt

Morton & Bassett Freshly Ground Black Pepper

1. To make marinade, in a shallow dish combine 2 tablespoons of the olive oil, crushed garlic cloves, whole oregano stems and lemon zest. Add steaks, turning to coat well. Cover and refrigerate for 30 minutes or as long as overnight. Remove from marinade 30 minutes before cooking; discard marinade. Pat dry with paper towels and season with salt and freshly ground pepper to taste.
2. Meanwhile, prepare sauce. In the bowl of a food processor, place parsley, oregano, capers, garlic, lemon juice, remaining ¼ cup olive oil, salt and pepper; pureé 1 minute. Transfer to a glass bowl and chill.
3. Preheat outdoor grill to medium-high heat or indoor grill pan over high heat. (Cast iron grill pans are the best.) Grill steaks to desired doneness. Stir chives into sauce just before serving and drizzle over steaks.

Per Serving: 529 calories, 3g carbohydrate, 55g protein, 32g fat, 9g saturated fat, 1g fiber, 143mg cholesterol, 239mg sodium

cook's journal

kitchen tools

measuring spoons
chef's knife
cutting board
microplane grater
dry measuring cups
reamer
liquid measuring cup
glass dish
paper towels
food processor
small bowl
outdoor grill or cast iron grill pan
metal tongs

recipe note

The porterhouse steak is a thicker version of the T-bone steak and includes more of the tenderloin.

a good idea

For indoor grilling, steaks can be cooked in a well-seasoned cast iron grill pan. Heat grill pan over high heat and place steak in pan for 5 minutes per side. Turn heat to low and cover to cook 10 to 15 minutes more, turning halfway through.

