

Grilled Porterhouse Steaks With Garlic-Herb Peppercorn Crust

A classic steak with a classic rub. You're sure to have a perfectly shareable result.

INGREDIENTS

2 beef Porterhouse Steaks or T-Bone Steaks, cut 1 inch thick (about 1 pound each)

1 teaspoon coarsely ground mixed peppercorns (black, white, green and pink) - To easily grind whole peppercorns, use a pepper mill or coffee grinder (used only for seasonings). They can also be crushed in a food-safe plastic bag. Place the peppercorns in the bag, squeeze out the air and seal. Use the bottom of a custard cup, rolling pin or side of a heavy pan to crush the peppercorns.



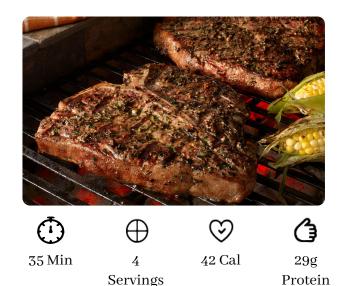
2 tablespoons chopped fresh parsley

2 tablespoons chopped fresh thyme

5 cloves garlic, minced

 $2\ teaspoons\ coarsely\ ground\ mixed\ pepper$ $corns\ (black, white,$

green and pink)



COOKING

- ${\bf 1.}\ Combine\ seasoning\ ingredients\ in\ small\ bowl;\ press\ evenly\ onto\ beef\ steaks.$
- 2. Place steaks on grid over medium, ash-covered coals. Grill, covered, 11 to 16 minutes (over medium heat on preheated gas grill, 15 to 19 minutes) for medium rare (145° F) to medium (160° F) doneness, turning occasionally.
- ${\tt 3. \ Remove\ bones\ from\ steaks; carve\ into\ slices.\ Season\ with\ 1\ teaspoon\ pepper corns\ and\ salt,\ as\ desired.}$

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		10g	61mg		2g	29g	1	0

^{*}The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for

general nutrition advice.

 $Courtesy \ of \ BeefIts Whats For Dinner. com$