❧ palmer's

Family Style Porterhouse

Ingredients - Serves 4

1 (40-ounce) Certified Angus Beef ® porterhouse
1 lemon
1 tablespoon chopped garlic (2-3 cloves)
1/2 teaspoon freshly cracked black pepper
1 teaspoon coarse kosher salt
2 large sprigs rosemary
1 tablespoon olive oil
1/2 teaspoon high-quality sea salt (like Maldon)

Preparation

▶Zest and juice lemon, reserving zest for later. Combine the lemon juice, garlic, kosher salt and pepper. Coat porterhouse steak evenly, place in a large zipper-locking plastic bag with rosemary, pressing out all air or wrap tightly in plastic wrap; refrigerate overnight.

▶Preheat grill to warm (250°F).

▶Wrap porterhouse in foil, place in grill away from direct heat and cook slowly for 60-90 minutes, flipping once (internal temperature target should be 100F). Remove steak from grill and increase grill heat to high (450°F-500°F). Allow steak to rest 15 minutes in foil while grill is heating to higher temperature.

▶Remove steak from foil, pat dry, brush with olive oil and sear 2-3 minutes per side for medium rare (125°F-130°F). Transfer to a clean cutting board. Combine reserved lemon zest and sea salt.

▶Carve steak by running knife along the bone to remove both the strip and tenderloin. Slice each steak in 1/4 to 1/2-inch thick slices and serve on platter, garnished with lemon sea salt.