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– choose the *Certified Angus Beef*<sup>®</sup> brand.**

## Perfect Backyard Porterhouse Steak Meal

Serves 4



### Ingredients

- 4 (18-ounce) *Certified Angus Beef*<sup>®</sup> porterhouse steaks
- 2 pounds baby new red potatoes, cut in 1-inch chunks
- 1 fennel bulb, cored and thinly sliced
- 1 shallot, peeled and minced
- 5 tablespoons unsalted butter
- 1/3 cup red wine
- 1/2 pound asparagus, thick bottoms snapped off, stalks cut in half
- 9x13-inch aluminum foil pan
- Salt and pepper to taste

### Instructions

1. Place potatoes, fennel, shallot, butter, red wine, salt and pepper in foil pan. Seal tightly with aluminum foil and place on medium-high grill to steam, approximately 20 minutes.
2. Add asparagus to vegetable tray; stir and continue to cook on medium heat 5 to 10 more minutes. Season porterhouse steaks with salt and pepper. Grill to medium rare or desired doneness. Remove steaks and let rest for 5 minutes.
3. Serve steak with vegetables and sauce from pan.