

Porterhouse - The Lover's Steak

1 Porterhouse steak
Borsari salt



Bring the steak to room temperature. Rub with Olive Oil and sprinkle Borsari salt. Using a cast iron skillet, sear the Porterhouse on high heat for 3-4 minutes per side. Transfer skillet to the oven and finish cooking at 325° F for another 10-15 minutes until internal temperature of steak reaches 135° F for medium rare. Once you take it out of the oven, let it rest for 5 minutes before serving, this will raise temperature another 5 degrees and redistribute juices. Serve with our Chef prepared Lobster Mac & Cheese, Risotto or with steamed Asparagus.

